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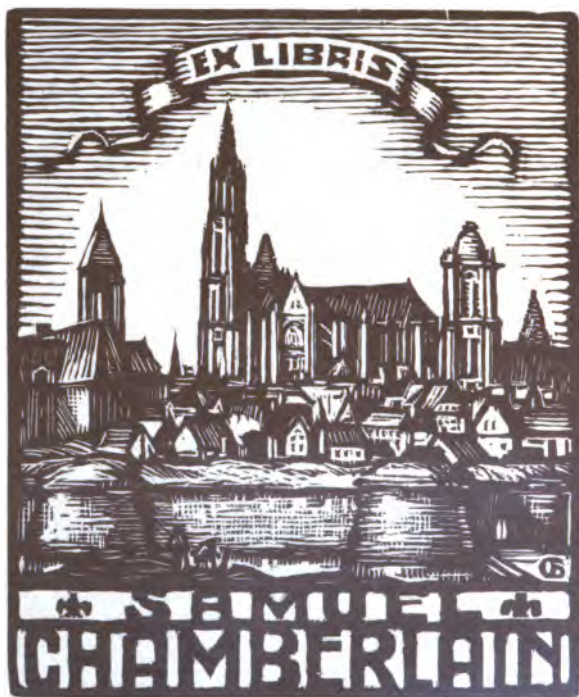
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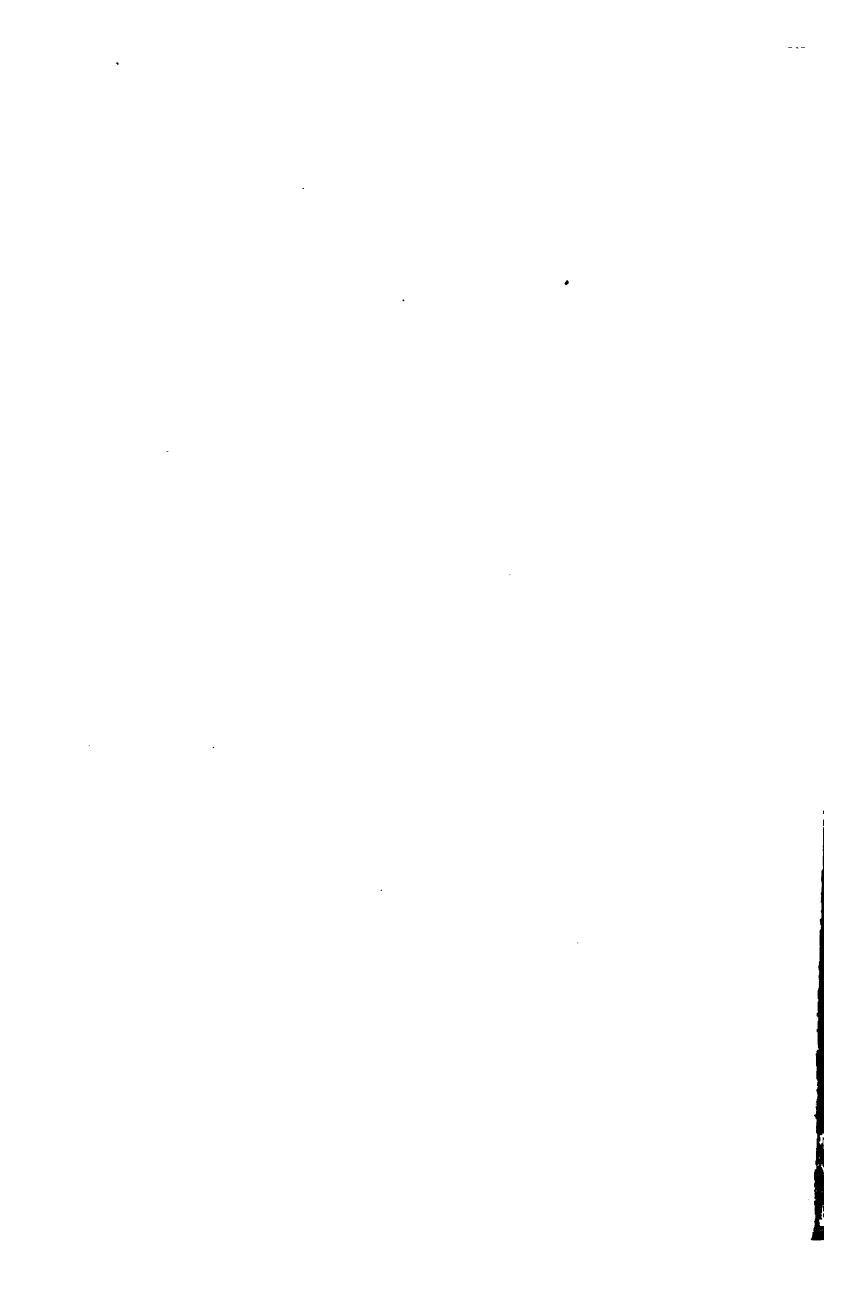
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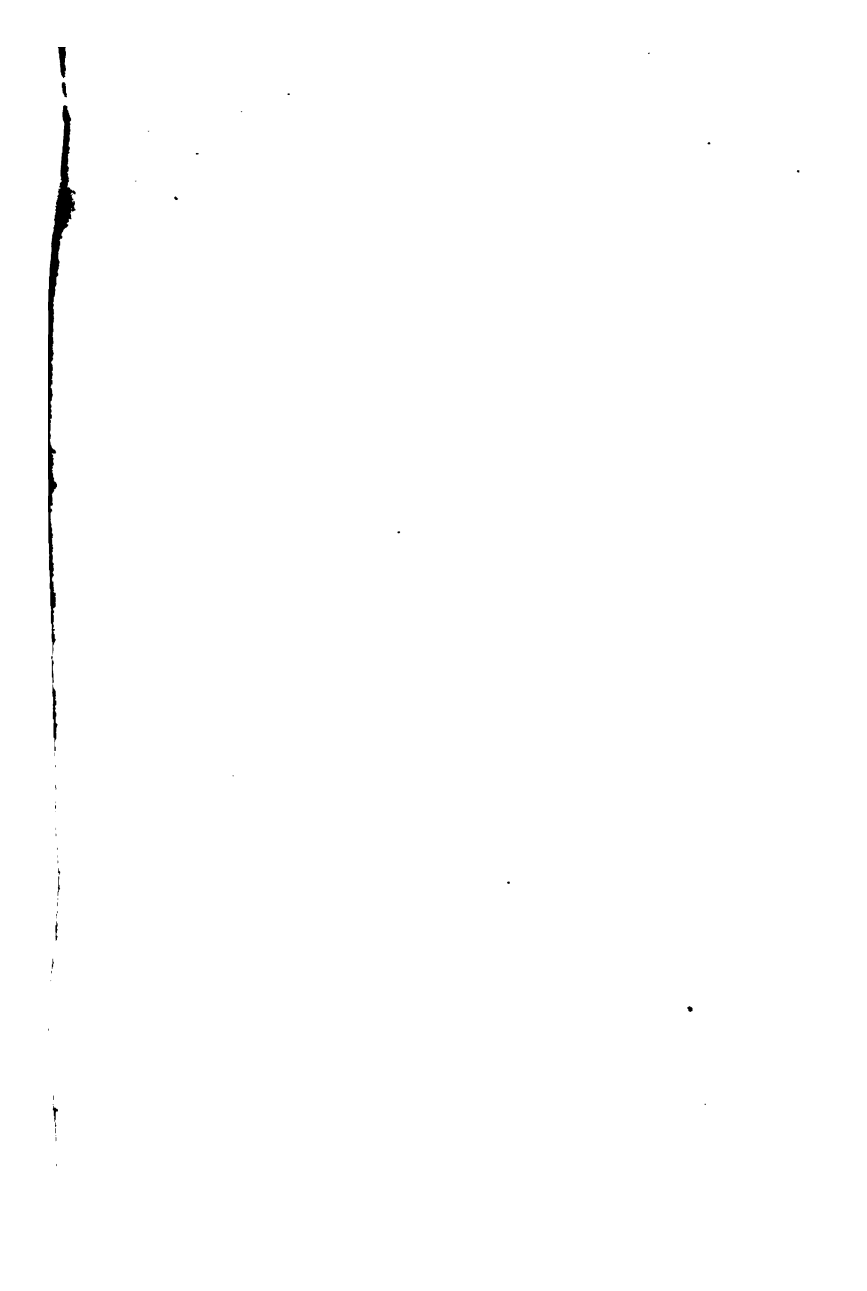
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To Cook Shell Fish



NEW YORK ~ G. P. Putnam's Sons ~ LONDON





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I. What to Have for Breakfast

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III. One Thousand Simple Soups

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G. P. Putnam's Sons

New York

London

HOW TO COOK SHELL-FISH

BY
OLIVE GREEN



G. P. PUTNAM'S SONS
NEW YORK & LONDON
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HOW TO COOK SHELL-FISH

FISHY OBSERVATIONS.

Fish are found in rivers, lakes, oceans, brooks, and markets. Having tried all these places, the author unhesitatingly recommends the market as being the cheapest and least uncertain.

Different kinds of bait are advocated by different authorities, but the simplest is the most effective at the market. A piece of silver or paper money will invariably catch fish at the market. This is more than can be said of other kinds of bait. Silver and paper money is much used to catch other things, but these do not belong in this book.

Fish divide themselves into two classes, shelled and unshelled. At first sight it seemed that it would take both kinds to fill a small blue-gingham book, but further investigation proved that the unshelled fishes desired, and, indeed, needed, a volume of their own.

Most people eat too much meat, and when so many delicious preparations of fish are readily

available it would seem advisable to lighten the diet, especially in warm weather, by substituting fish for meat. Even in the winter months oysters or lobsters or clams, prepared at the table in a chafing-dish, may be a hygienic and agreeable change from the ever-present steak, chop, and roast. With a more nourishing soup on the menu and a mayonnaise salad, the food elements usually supplied by meat would be furnished in a lighter and more readily assimilated form.

Endless variety is possible in the fish line. Almost everything that swims is edible when properly cooked. Alligator, octopus, whale, shark, seal, salamander, porpoise, dolphin, and sea-serpent are doubtless pleasant eating, but the author, not knowing just how to cook them, is forced to pass them by.

Many of the following recipes will be found suitable for the chafing-dish. All have been simplified as much as possible. The material has been collected from multitudinous sources—from old and foreign cook-books, the best modern authorities, certain famous *chefs*, and, last but not least—the wide personal experience of many good cooks.

It is hoped that those who make use of this little book will find it to their liking, and that there may be as much pleasure in the cooking and eating as there has been in the writing.

CLAMS.

Clams are used during the season when oysters are barred, as well as during some of the cool months.

Hard clams are in season all the year and soft clams from the first of May until the middle of October. The adjective "soft" refers not to the shell but to the beast inside. Some of a hard clam is soft and does not need to be cooked as long as the hard part. Clams are dug with a rake when the tide is out, at river mouths and on the sea-shore. They are found about a foot below the surface, but occasionally an indiscreet clam comes up to see what is going on. A clam out walking is a grievous sight and is easily overtaken by any one not afflicted with rheumatism.

Little Neck Clams are misnamed, the neck being in reality a foot. A clam desiring to promenade along the shore pokes his foot out of his shell and flops the shell in the desired direction. When he gets tired he rests, but the muscular exertion involved makes his foot, or neck, too tough to eat. Clams with small feet are sometimes called Cinderella Clams.

ONE HUNDRED AND THIRTY WAYS TO COOK CLAMS.

CLAM COCKTAIL—I

Put a dozen small clams into a cold bowl and pour over them a teaspoonful each of Worcestershire sauce, vinegar, lemon-juice, tomato catsup and horseradish. Add a little salt, and a few drops of tabasco sauce. Serve very cold in small glasses.

II

Mix one tablespoonful each of lemon-juice and mushroom catsup, add salt, paprika, and five or six drops of tabasco sauce. Peel small round tomatoes, and scoop out the centres. Chill thoroughly, fill with Little Neck clams, pour the sauce over, and serve. Lemon cups or grapefruit shells may be used instead of the tomato

III

Mix together twelve clams, with their juice, three tablespoonfuls of tomato catsup, a teaspoonful of horseradish, three drops of tabasco

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sauce, one tablespoonful of vinegar, and a grating of onion. Serve very cold in small glasses.

IV

For every cocktail required use eight Little Neck clams, one teaspoonful of lemon-juice, one teaspoonful of vinegar, half a teaspoonful each of walnut catsup, mushroom catsup, grated horseradish and tomato catsup. Season highly with salt and tabasco sauce, and serve very cold.

SOFT CLAM CHOWDER

Chop a quart of soft clams, peel and slice six potatoes thin, tie up in a cheese-cloth bag six whole allspice and six cloves. Put a quarter of a pound of minced salt pork into a pot and fry crisp; then remove the pork and fry a small sliced onion in the pot to a light brown. Add the potatoes and a can of tomatoes, the spice bag, a pinch of cayenne pepper, and a quart of cold water. Cook for four hours. After cooking three and a half hours, add the clams and four pilot biscuits that have previously been soaked in milk. Serve very hot.

CLAM CHOWDER

Scrub the shells of fifteen or twenty clams

and place them in a kettle over the fire. Cover with one quart of boiling water. As soon as the shells open, take from the fire and reserve the water. Chop fine one third of a pound of salt pork and fry crisp in a kettle. Add the water and clam-juice, strained through cloth, four large potatoes thinly sliced, and three small onions cut fine. Simmer for an hour and a quarter, add a quart of milk, cook fifteen minutes longer, add the clams, reheat, and serve.

ESCALLOPED CLAMS—I

Put two soft clams on each half shell. Season with pepper, chopped celery, and minced parsley. Dot with butter, put a square of bacon on top, cover with crumbs, and bake until brown.

II

Clean the clams, scrub thoroughly, and heat until they open. Drain carefully. Strain the juice through linen and save a cupful of it. To one pint of clams allow one cupful of clam-juice, one cupful of milk, and two cupfuls of crumbs. Arrange the clams and crumbs in alternate layers in a baking-dish, seasoning with pepper and dots of butter, and having crumbs and butter on top. Pour over the hot liquid and bake in a brisk oven.

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III

Chop the clams fine and season with red pepper, leaving a few clams whole. Make a paste of bread crumbs or cracker dust and milk, add a little of the clam-juice, a tablespoonful of melted butter, and one egg well beaten. Mix with the clams and put into a large baking dish or in small ones, or clam-shells. Cover with crumbs, dot with butter, and bake until brown.

IV

Prepare Creamed Clams according to directions given below, and arrange in a shallow baking dish or in the shells, with alternate layers of buttered crumbs, having buttered crumbs on top. Bake until brown.

V

Prepare Creamed Clams according to directions given below, using two tablespoonfuls of corn-starch for thickening. Add the pounded yolks of two hard-boiled eggs, the beaten yolk of a raw one, and pepper, salt, mace, and minced parsley to season. Add the chopped white of the eggs, fill buttered shells or pattypans, cover with crumbs, dot with butter, and bake in a hot oven until brown.

DEVILLED CLAMS—I

Chop fine two dozen clams, removing the hard parts. Mix with half the quantity of bread crumbs, a teaspoonful each of grated onion and parsley, and three tablespoonfuls of melted butter. Season highly with salt and pepper, and add a few drops of Worcestershire sauce. Put into buttered clam-shells, cover with crumbs, dot with butter, and bake brown.

II

Put into a frying-pan two tablespoonfuls of butter, and one medium-sized onion, finely chopped ; fry until the onion is golden brown. Add two dozen clams chopped fine, three medium-sized tomatoes cut fine, or a cup of canned tomatoes, a teaspoonful each of chopped parsley and Worcestershire sauce ; salt and pepper to taste, and half a cupful of dry bread crumbs. When the tomatoes are cooked through, add two well-beaten eggs, stir until smooth, and take from the fire. Fill the clam-shells with the mixture, cover with crumbs and dots of butter, and brown in the oven.

DEVILLED FRIED CLAMS

Prepare according to directions given for Devilled Fried Oysters.

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NEW ENGLAND DEVILLED CLAMS

Put two tablespoonfuls of butter into a saucepan and fry in it a chopped onion. Add one cupful of canned tomatoes, a pinch of powdered mace, and salt and paprika to taste. Cook for five minutes, add a tablespoonful of flour, take from the fire, and add two eggs slightly beaten. Add three dozen prepared clams, chopped fine, mix thoroughly, fill buttered clam-shells, cover with crumbs, dot with butter, and bake brown.

CREAMED CLAMS—I

Chop fine two dozen hard clams. Make smooth in a saucepan two tablespoonfuls each of butter and flour. When they cook through, add the clams and one half cupful of the juice. Season with red pepper, simmer for ten minutes, then add the thickening and half a cupful of cream. Boil up once and serve.

II

Put into a saucepan one tablespoonful of butter, and when it froths add two tablespoonfuls of flour. Cook until the mixture leaves the sides of the pan, then add one and one-half cupfuls of cream. Cook until thick, stirring constantly, and seasoning with red and black pepper. Add one small can of minced clams with their liquor, or one cupful of chopped clams, reheat, and serve.

CREAMED CLAMS ON THE HALF SHELL

Prepare according to directions given for Creamed Oysters On the Half Shell.

CLAMS WITH CREAM

Chop coarsely fifty small clams, reserving the liquor. Strain the juice through linen. Put a tablespoonful of butter into a saucepan, add a teaspoonful of flour, and cook thoroughly. Add the hot clam juice, then the clams, and cook for five minutes, stirring constantly. Season with pepper, add one cupful of boiling cream, and serve.

CREAMED CLAMS WITH GREEN PEPPERS

Prepare according to directions given for Creamed Oysters with Green Peppers.

STEWED CLAMS—I

Remove three dozen small clams from their shells and put into a saucepan with half a teaspoonful each of chopped chives and parsley. Add half a cupful of water, season with pepper, add two tablespoonfuls of bread crumbs, and cook for two minutes. Squeeze half a lemon into the dish, and serve immediately.

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II

After cleaning the clams put them into a pot over a hot fire until they open. Cut off the hard parts and boil the clams slowly in their own liquor until tender. Season with pepper and thicken with flour rubbed smooth with an equal quantity of soft butter.

III

Boil a pint of milk, seasoning with butter and white pepper. Add two dozen small clams, bring to the boil, and serve.

IV

Take fifty large sand clams and add to their liquor an equal amount of water. Put clams and liquor in a stewpan over a gentle fire for half an hour. Skim, then add a tablespoonful of flour made smooth with a scant cupful of butter and a saltspoonful of pepper. Cover, and simmer fifteen minutes longer, then serve. Milk substituted for water makes them more delicate. Any other than sand clams will require fifteen minutes longer to cook before adding the seasoning.

V

Put a cupful of milk in a double boiler, and heat. When it begins to boil, add a quart of

shelled clams. Beat together until creamy one tablespoonful of flour and two tablespoonfuls of butter. Add to the clams when they begin to boil, and stir until smooth and thick. Season with red and black pepper. Arrange thin slices of toasted bread on the bottom of a deep dish, pour the stew upon them, and serve.

VI

Put into a sauce-pan twelve clams with their liquor, bring to the boil, and skim. Add a tablespoonful of butter and one-fourth of a cupful of cream. Bring to the boil, season with pepper and minced parsley, add a few small oyster crackers, and keep hot until the crackers are soft.

FRIED CLAMS

Use the largest sand clams, drain well from their liquor, dip into cracker dust, and fry in hot lard. Serve very hot.

FRIED SOFT CLAMS

Free from the shell, wash, drain and wipe dry. Dip in egg and crumbs and fry in deep fat.

SOFT CLAMS À LA NEWBURG—I

Put forty cleaned soft clams into a saucepan with a tablespoonful of butter, half a teaspoon-

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ful of white pepper, and a wineglassful of Madeira. Cook for eight minutes, then add the yolks of three eggs beaten with two cupfuls of cream. Cook three minutes longer and serve on toast.

II

Use one quart of clams, separate the hard parts from the soft parts, and chop the hard parts fine. Put into a sauce-pan four tablespoonfuls of butter, salt and red pepper and grated nutmeg to season, and when it melts add two tablespoonfuls each of sherry and brandy, and the clams. Beat together the yolks of four eggs and one cupful of cream. Stir into the hot mixture and serve as soon as the eggs thicken it.

III

Clean a pint of clams, remove the soft parts, and chop the hard parts fine. Melt three tablespoonfuls of butter, add the clams, half a teaspoonful of salt, a dash of red pepper, and three tablespoonfuls of sherry and Madeira, or one and one-half tablespoonfuls of each. Heat thoroughly and add the yolks of three eggs beaten with half a cupful of cream.

BAKED CLAMS

Chop the clams fine and wash the shells. Butter the shells, fill with the chopped clams, sprinkle with crumbs, dot with butter and bake until brown.

BAKED CLAMS WITH GREEN PEPPERS—I

Prepare according to directions given above, using one third green peppers chopped and two thirds steamed clams. Scrub the clams thoroughly, rinse in fresh water, and put into a sauce-pan without any water. Cook until the shells open, skim out the clams, pour the liquor into a jar, and let it settle. When all sediment has sunk to the bottom, pour off the liquor carefully. Serve in the shells, with a small dish each of the liquor and melted butter for each portion.

II

Take medium-sized green peppers, cut off the tops and remove the seeds, boil gently in salted water until they are tender. Allow two clams to each pepper, and chop fine. Make a paste of crumbs soaked in clam-juice, water, or milk, and mix a little hard boiled egg and onion, finely chopped, with it. Add the chopped clams and rub smooth. Fill the peppers, cover the tops with crumbs and butter, and

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brown in a moderate oven. Serve with tomato sauce, made of one tablespoonful of butter, two tablespoonfuls of flour, salt, pepper, and a cupful of tomato-juice.

CLAM CROQUETTES—I

Parboil in their own liquor two quarts of opened clams, seasoning with butter, pepper, and powdered mace. Skim out, drain and chop the clams, reserving the liquid. In another saucepan fry a small chopped onion brown in two tablespoonfuls of butter, add a tablespoonful of flour, cook thoroughly, add a pint of the reserved liquid, and cook until thick. Add the yolks of four eggs, a pinch of red pepper, the chopped clams, and a tablespoonful of chopped parsley. Boil two minutes longer, take from the fire, add the juice of a lemon, and cool. Shape into croquettes, dip in eggs and crumbs and fry in deep fat.

II

Put into a saucepan one tablespoonful of butter and when it froths add two heaping tablespoonfuls of flour. Cook until the mixture leaves the sides of the pan, add one small can of minced clams, with their liquor, and half a cupful of cream. Cook to a paste, cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

CLAM PIE—I

Line a baking-pan with pastry, and put in a layer of clams. Season with butter and pepper, dredge with flour, and repeat until the dish is full, using a quart of clams. Add one half cupful of clam-juice, cover with pastry, brush the top with milk, and bake.

II

Chop fine a quarter of a pound of fat salt pork. Strain, and fry a sliced onion in the fat. Strain again, add two cupfuls of clam-juice and a tablespoonful of butter, and keep hot. Butter a baking-dish and put into it a layer of clams. Cover with a layer of crackers which have been soaked in hot milk, dot with butter, season with pepper and salt, and repeat until the dish is nearly full. Cover the last layer with parboiled potatoes sliced very thin, season with salt, pepper, grated onion, and minced parsley. Pour the hot liquor into the pan, cover with pie-crust, and bake in a moderate oven.

CONNECTICUT CLAM PIE

Fill a buttered baking-dish with alternate layers of minced clams and thin slices of boiled potatoes, dredging each layer of clams with flour. Season with salt, pepper, grated onion, and minced parsley. When the dish is full,

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pour in one cupful of clam-juice, add three tablespoonfuls of strained tomato, cover with a pastry crust, and bake brown, in a quick oven.

CLAM POT-PIE

Prepare according to directions given for Oyster Pot-pie.

MARYLAND CLAM PIE

Prepare according to directions given for Maryland Oyster Pie.

LONG ISLAND CLAM PIE

One quart of clams, finely chopped, a quarter of a pound of fat salt pork, chopped, a heaping tablespoonful of butter, and two tablespoonfuls of flour. Make a sauce of the butter and flour, using either clam-juice, milk, or water for the liquid, season to taste, and add the clams. Make a crust of a pint of flour, a cupful of lard, and a teaspoonful of baking powder. Mix with cold water as for pie-crust and roll out. Line a baking-dish with the crust, fill with the clam mixture, placing a layer of sliced boiled potatoes on top, cover with a thin crust, and bake.

CLAM FRITTERS—I

Open some fresh clams, reserving the liquor. Mix together one cupful of cracker crumbs and

one cupful of flour. Dip the clams into their own liquor, then into the flour mixture, and repeat. Let dry, dip into milk, then into the flour mixture. Let dry again, fry brown in deep fat, drain on brown paper, and serve at once.

II

Make a batter of one cupful of flour, three eggs well beaten, half a cupful of milk, and half a cupful of clam-juice. Add a little more flour if not quite stiff enough. Dip large sand clams in this batter and fry brown in deep fat.

III

Beat two eggs light, sift in half a cupful of flour, and add half a cupful of milk; thus forming a batter. Chop twelve good-sized clams in a chopping-bowl. Add one teaspoonful of minced parsley, one quarter teaspoonful of salt, and a dash of pepper. Add to the batter. If not of sufficient consistency to drop into boiling fat, add a little more flour. Fry crisp, either in deep fat, or sauté in a frying-pan. Drain, and serve.

IV

Add to one can of minced clams enough water to make a pint. Season highly, add one

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egg well beaten, and sufficient flour to make a batter. Stir in half a teaspoonful of baking powder, mix thoroughly, and drop by the spoonful into boiling water.

V

Chop fine twenty-five clams. Mix with a cupful of mashed potatoes, two eggs beaten until light, two tablespoonfuls of milk or clam-juice, and one level teaspoonful of baking powder sifted in with flour enough to make a stiff batter. Drop by spoonfuls into deep fat and fry golden brown.

VI

Beat together the yolk of one egg, one fourth of a cupful of milk, one teaspoonful of melted butter, one teaspoonful of vinegar, a pinch of salt, a dash of red pepper, and one small can of minced clams. Add sufficient flour to make a stiff batter, fold in the stiffly beaten white of an egg, and drop by spoonfuls into deep fat.

MINCED CLAMS—I

Make smooth in a saucepan one tablespoonful of butter and two tablespoonfuls of flour. Add twenty-five hard clams chopped fine, and half a cupful of juice. Simmer for ten minutes. Add a dash of cayenne and half a cupful of cream. As soon as it boils serve with hot buttered soda crackers.

II

Prepare according to directions given for Minced Oysters.

III

Prepare according to directions given for Minced Oysters II.

MINCED CLAMS ON TOAST

Take two dozen Little Neck clams. Chop small and save all the liquor. Put into a stew-pan with a scant tablespoonful of butter, season with cayenne and Worcestershire sauce. Stew for eight minutes and stir in a tablespoonful of butter and the same of flour, blended smoothly, in a cupful of cream. Let cook for two minutes, and serve on toast.

PANNED CLAMS—I

Prepare according to directions given for Panned Oysters.

II

Prepare according to directions given for Panned Oysters II.

III

Prepare according to directions given for Panned Oysters III.

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FRENCH PANNED CLAMS

Prepare according to directions given for FrenchPanned Oysters.

CLAMS IN CRUSTS—I

Prepare according to directions given for Oysters in Crusts.

II

Prepare according to directions given for Oysters in Crusts II.

ROASTED SOFT CLAMS

Open and cut free from the shell. On each clam put a little butter, a sprinkle of paprika, and a small square of bacon. Bake in the shells until the bacon is crisp.

CLAM PAN ROAST

Prepare according to directions given for Oyster Pan Roast.

ROAST CLAMS À LA MAITRE D' HOTEL

Scrub the clams carefully and put into a dripping-pan in a hot oven. Cook until they open. Make a sauce of three tablespoonfuls of butter beaten to a cream in a warm bowl with a

tablespoonful of lemon-juice, and season with white and red pepper.

CONNECTICUT CLAM ROAST

Open the clams and leave in the lower shell. Season with salt, red pepper, dots of butter, and grated onion. Replace the top shell and tie it with a string. Bake fifteen minutes in a very hot oven, remove the upper shells, sprinkle with lemon-juice and tomato catsup, and serve.

OVEN ROAST

Scrub the clams carefully and put into a brisk oven until the shells open. Strain the juice into a saucepan through fine linen wet in hot water. Add the clams, free the shell, and season with butter and pepper.

RHODE ISLAND CLAM ROAST

Open thirty-two soft clams and cut away all the hard parts possible without detaching the shell. Cover each clam with chopped bacon and minced parsley, dot with butter, and season with pepper. Close the shells, put into a baking-pan and cover with a tin sheet. Put flat-irons on top to prevent the opening of the shells and set into a very hot oven for fifteen minutes.

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CLAM LOAF—I

Prepare according to directions given for Oyster Loaf.

II

Prepare according to directions given for Oyster Loaf II.

BROILED CLAMS

Mix together one tablespoonful each of olive-oil, lemon-juice, and made mustard. Season highly with salt and paprika and pour over one dozen large clams previously prepared. Let stand for an hour. Take out, roll in crumbs, and arrange on skewers alternately with small squares of bacon. Broil over a slow fire.

BROILED CLAMS ON TOAST

Prepare according to directions given for Broiled Oysters on Toast with Bacon.

CLAMS BROILED WITH BACON

Prepare according to directions given for Oysters Broiled with Bacon.

BROILED CLAMS À LA MAÎTRE D'HÔTEL

Prepare according to directions given for Oysters à la Maître d'Hôtel.

BREADED CLAMS BROILED

Prepare according to directions given for Breadcr Oysters Broiled, using large soft clams.

STUFFED CLAMS—I

Open, drain, and chop two dozen clams. Mix with one cupful of cracker crumbs, one half cupful of hot milk, one quarter of a cupful of clam-juice, two eggs well beaten, a heaping tablespoonful of butter and salt, and red pepper to season. Butter a dozen clam-shells, fill with the mixture, sprinkle with crumbs, dot with butter, and bake until brown.

II

Prepare according to directions given for Stuffed Oysters.

BAKED SOFT CLAMS

Place one dozen large soft clams in a baking-pan, so that the juices will be retained in the lower shell. Bake until the clams open, remove the upper shell carefully, and place on each clam a slice of bacon fried crisp. Serve in the lower shells.

NEW JERSEY BAKED CLAMS

Prepare according to directions given for Baked Oysters.

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CLAMS IN CASSEROLE—I

Prepare according to directions given for Oysters in Casserole, using soft clams.

II

Prepare according to directions given for Oysters in Casserole II.

CLAM CANAPES—I

Prepare according to directions given for Oyster Canapes.

II

Prepare according to directions given for Oyster Canapes II.

III

Prepare according to directions given for Oyster Canapes III.

CLAM SALAD

Prepare according to directions given for Oyster Salad.

PICKLED CLAM SALAD

Prepare according to directions given for Pickled Oyster Salad.

FROZEN CLAMS

Wash and scrub two quarts of clams and rinse thoroughly. Put half a cupful of water into a kettle, add the clams, cover tightly, and cook until the shells open. Skim out the clams, pour off the water, remove shells and the tough membrane. Let the juice settle, strain through fine cheese-cloth, add the clams coarsely chopped, and freeze. Serve in small glasses, lemon cups, or grapefruit shells as a first course in hot weather.

CLAM SCRAMBLE

Prepare according to directions given for Oyster Scramble.

CLAMS IN THE CHAFING-DISH

Put a tablespoonful of butter in the blazer and when it froths add a green pepper and a very small onion, both chopped fine. Cook for five minutes. Add one half cupful of clam-juice and season with red pepper. Add one cupful of clams finely chopped or one small can of minced clams, cook five minutes longer, and pour over hot buttered toast.

STEAMED CLAMS

Wash half a peck of soft clams and place in a kettle with two inches of hot water. Cover and

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cook until the shells open. Be careful to avoid any unnecessary waste of juice. Serve at once, with a little dish of melted butter for each person.

CLAM SAUTÉ

Trim off the tough necks of soft clams, and fry with rashers of bacon. Serve with toast points.

CURRIED CLAMS

Fry a minced onion brown in a tablespoonful of olive-oil, add a level teaspoonful of curry powder and a tablespoonful of flour. Add a pint of clams, with their liquor, and cook for five minutes. Clams are tough if cooked too long. Or, cook according to directions given for Curried Oysters.

CLAM FRICASSÉE

Prepare Creamed Clams according to directions previously given, adding a pinch of soda and one egg well beaten. Serve on hot buttered toast.

CLAMS FRIED IN BATTER

Make a batter of one egg, three tablespoonfuls each of milk and melted butter, salt and pepper

to season, and sufficient sifted flour to make moderately stiff. Dip clams into the batter and fry brown in deep fat.

LITTLE NECK CLAMS

Wash thoroughly, scrubbing with a brush, drain and wipe dry. Open carefully, cut them free from their shells, and serve raw in the shells, surrounded by cracked ice and garnished with lemon quarters.

PICKLED CLAMS

Prepare according to directions given for Pickled Oysters.

CLAM CUTLETS

A quart of clams, chopped fine, and a cupful or more of dried crumbs ; salt and pepper to taste. Add a teaspoonful of tomato catsup and a little chopped parsley. Bind with a raw egg, or two if required. Shape into cutlets, dip in egg and crumbs, fry in deep fat, and serve with rashers of bacon.

CLUB HOUSE CLAMS

Prepare according to directions given for Club House Oysters.

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PIGS IN BLANKETS

Roll large clams in thin slices of bacon and fry, bake, or broil until the bacon is crisp.

CLAM CROMESKIES

Prepare according to directions given for Pigs in Blankets, dip in egg and crumbs, and fry in deep fat.

CLAM PATTIES

Prepare according to directions given for Oyster Patties.

CLAMS IN ICE

Prepare according to directions given for Oysters in Ice.

FRIED CLAMS IN BREAD CASE

Prepare according to directions given for Fried Oysters in Bread Case.

CLAM SANDWICHES

Prepare according to directions given for Oyster Sandwiches.

STEW OF CLAMS AND BACON

Prepare according to directions given for Stew of Oysters and Bacon.

STUFFED AND SPINDLED CLAMS

Prepare according to directions given for Stuffed and Spindled Oysters.

CLAMS EN BROCHETTE

Prepare three dozen clams. Arrange on small skewers with alternate squares of bacon. Dip in olive-oil and broil or bake. They may be dipped in egg and crumbs before cooking, if desired. Serve on toast with melted butter and lemon-juice poured over. Sprinkle with minced parsley.

CLAM SOUFFLÉ

Prepare according to directions given for Oyster Soufflé.

CLAMS AU GRATIN

Prepare according to directions given for Oysters au Gratin.

GRIDDLED CLAMS

Prepare according to directions given for Griddled Oysters, using soft clams.

CLAM RISsoles

Prepare according to directions given for Oyster Rissoles.

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CLAM BOUCHÉES

Prepare according to directions given for Oyster Bouchées.

COQUILLES OF CLAMS

Prepare according to directions given for Coquilles of Oysters.

CREOLE CLAM LOAF

Prepare according to directions given for Creole Oyster Loaf.

CLAM CHOPS

Prepare according to directions given for Oyster Chops, omitting the anchovy paste.

CLAMS WITH MADEIRA

Prepare according to directions given for Oysters with Madeira.

CLAM NESTS

Prepare according to directions given for Oyster Nests.

CLAMS ON CRACKERS

Prepare according to directions given for Oysters on Crackers.

How to Cook Shell-Fish**CLAM SHORTCAKE**

Prepare according to directions given for Oyster Shortcake.

CLAMS IN RAMEKINS

Prepare according to directions given for Oysters in Ramekins.

CLAMS IN BROWN SAUCE

Prepare according to directions given for Oysters in Brown Sauce.

GRILLED CLAMS

Prepare according to directions given for Grilled Oysters.

FRIZZLED CLAMS

Prepare according to directions given for Frizzled Oysters.

CODDLED CLAMS

Prepare according to directions given for Coddled Oysters.

CLAMS À LA AMERICAINE

Prepare according to directions given for Oysters à la Americaine.

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CLAMS À LA ALLEMANDE

Prepare according to directions given for Oysters à la Allemande.

CLAMS À LA BECHAMEL

Prepare according to directions given for Oysters à la Bechamel.

CLAMS À LA INDIEN

Prepare according to directions given for Oysters à la Indien.

CLAMS À LA KALAMAZOO

Prepare according to directions given for Oysters à la Kalamazoo.

CLAMS À LA MADRID

Prepare according to directions given for Oysters à la Madrid.

CLAMS À LA MARQUISE

Cook a quart of opened clams with a cupful of white stock, a tablespoonful of butter, and pepper and mace to season. Skim out, drain, and slice the clams. In another saucepan blend together a teaspoonful each of butter and flour, add one cupful of the liquid, and cook for five

minutes. Thicken with the yolks of two eggs, add the clams, and reheat. Fill small individual dishes with the mixture, sprinkle with crumbs, dot with butter, and bake until brown. Sprinkle with lemon-juice just before serving.

II

Prepare according to directions given for Oysters à la Marquise.

CLAMS À LA MARYLAND

Prepare according to directions given for Oysters à la Maryland, using soft clams.

CLAMS À LA MERRILL

Use the soft parts of three dozen small clams. Put into a saucepan with two tablespoonfuls of butter, a pinch of black pepper, a finely chopped shallot, and half a glassful of Madeira wine. Cook for five minutes, add a teaspoonful of beef extract dissolved in hot water, a teaspoonful of chopped parsley, and the juice of a lemon mixed with two tablespoonfuls of melted butter. Add the clams, reheat, and serve.

CLAMS À LA MINDEN

One pint of clams, half a cupful of milk, yolks of two eggs, one tablespoonful of butter,

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and two tablespoonfuls of flour. Bring the clam-juice to a boil, skim, and add the clams, finely chopped. Make a cream sauce of the butter, flour, and milk, add the chopped clams and cook until it thickens, then add the eggs well beaten, cook a little longer, and serve at once on toast.

CLAMS À LA POULETTE

Prepare according to directions given for clams à la Waldorf, adding two eggs slightly beaten.

CLAMS À LA REINE

Prepare according to directions given for Oysters à la Reine.

CLAMS À LA SNOWDEN

Prepare according to directions given for Oysters à la Snowden.

CLAMS À LA SUPRÊME

Prepare according to directions given for Oysters à la suprême.

CLAMS À LA WALDORF

Reheat one small can of minced clams with the liquor. Add one tablespoonful of butter, half a cupful of milk, and salt, cayenne, minced

parsley, and grated nutmeg to season. Mix thoroughly, add one half cupful of hot cream and enough bread or cracker crumbs to make a smooth paste. Fill buttered clam-shells, rub with melted butter, and brown in the oven.

CRABS

Crabs, like clams, are hard and soft, but the adjective refers to the shell. Soft Crabs are sometimes called "Shedders." When the crab grows too large for his shell he climbs out of it and proceeds to raise another, more suited to his enlarged ideas. Hard Crabs are in season all the year, and Soft Crabs from the first of May to the middle of October. When people take off their flannels the crab takes off his shell, and puts it on about the time the landlord promises steam-heat. The catching of Crabs is an easy matter if one has the bait referred to in the introduction. Lacking this, they may be caught with salt pork and a string if one is so fortunate as to live near Crabs. Tie a chunk of salt pork to a string about two feet long and lower it into the water. Presently a Crab will come up sideways and get interested in the pork. When he becomes genuinely attached to it, insinuate him gently toward the top of the water, slip a net under him, and he is yours.

Crabs are rather disagreeable company in a boat, being able to walk readily in all four directions, and possessed of great speed. Per-

sonally, we are more scared of 'em than mice—unless they are cooked. Accompanied by pepsin, cooked crabs are harmless, though Devilled Crabs sometimes raise hades in a weak digestion.

EIGHTY-FIVE WAYS TO COOK CRABS

DEVILLED CRABS—I

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add one cupful of cream and cook until thick, stirring constantly. Season with salt, red pepper, and grated onion. Add two cupfuls of crab meat and two eggs well beaten. Heat until it begins to thicken, then cool. Fill the crab-shells with the mixture, brush with beaten egg, cover with crumbs, dot with butter, and brown in the oven, or omit the butter and fry in deep fat.

II

Melt two tablespoonfuls of butter and add to it a teaspoonful of dried mustard. Season with salt and cayenne. Add the meat of half a dozen boiled crabs, chopped fine, and an equal quantity of bread crumbs. Mix to a paste with cream, fill the crab-shells, sprinkle with crumbs, dot with butter, and brown in the oven.

III

Mix one can of crab meat with half a cupful of cream, one tablespoonful of Worcestershire, one tablespoonful of melted butter, two tablespoonfuls of sherry, the yolks of two hard-boiled eggs chopped fine, and salt, pepper, and grated nutmeg to season. Add enough crumbs to make a smooth paste, fill the shells, cover with crumbs, dot with butter and brown in the oven.

IV

Melt four tablespoonfuls of butter, add one tablespoonful of flour, and cook thoroughly. Add one cupful of white stock, and cook until thick, stirring constantly. Add a teaspoonful of mustard, one tablespoonful of lemon-juice, and salt and red pepper to season. Add two cupfuls of crab meat, chopped fine, and enough bread crumbs to make a smooth paste. Fill the shells, cover with crumbs, dot with butter, and brown in the oven, or brush with beaten egg, sprinkle with crumbs, and fry in deep fat.

V

Melt three tablespoonfuls of butter and fry in it two tablespoonfuls of chopped onion. Add two tablespoonfuls of flour, and cook thoroughly. Add two cupfuls of milk and cook until thick,

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stirring constantly. Season with salt, red and white pepper, and minced parsley. Add the chopped meat of two dozen boiled crabs and reheat. Take from the fire and add the yolks of four eggs well beaten, and the juice of half a lemon. Fill the shells, cover with crumbs, dot with butter, and brown in the oven. Serve with the following sauce :

Melt a tablespoonful of butter and fry in it a tablespoonful of chopped onion. Add one half cupful of boiling water, a teaspoonful of beef extract, two tablespoonfuls of mustard, and salt, red pepper, and Worcestershire to season. Strain through a coarse cloth, add a tablespoonful of minced parsley, reheat, and serve.

VI

Prepare according to directions given for Creamed Crabs. Add the mashed yolks of three hard-boiled eggs, a grating of nutmeg, and the juice of half a lemon. Fill the crab-shells, cover with crumbs, dot with butter, and brown in the oven.

VII

Prepare according to directions given for Devil'd Crabs II, using made mustard for seasoning and adding the juice of half a lemon. Fill the shells, sprinkle with crumbs, and put a tablespoonful of rich cream on each shell.

VIII

Prepare according to directions given for Devilled Crabs VI, using two hard-boiled eggs chopped fine, and half as much dry bread crumbs as crab meat.

IX

Prepare according to directions given for Creamed Crabs, adding one teaspoonful of onion-juice and the yolks of four hard-boiled eggs mashed fine. Fill the shells, brush with beaten egg, cover with crumbs, and fry in deep fat. A little nutmeg may be added to the seasoning.

X

Mix together one cupful of crab meat, one half cupful of bread crumbs, and two hard-boiled eggs, chopped fine. Add the juice of half a lemon, season with salt and paprika, and make to a smooth paste with cream. Fill the shells, sprinkle with crumbs, dot with butter, and brown in the oven.

XI

Prepare according to directions given for Creamed Crabs, seasoning with lemon-juice and mustard. Fill shells or patty-pans, cover with crumbs, dot with butter, and brown in the oven.

XII

Chop the yolks of two hard-boiled eggs, add two tablespoonfuls of melted butter or olive-oil, two tablespoonfuls of vinegar, and salt, red and black pepper to season. Add the yolks of three raw eggs, then the stiffly beaten whites and the chopped whites of the two hard-boiled eggs. Mix with one can of crab meat, put into individual baking-dishes, dot with butter, and brown in the oven.

XIII

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook thoroughly. Add two-thirds of a cupful of milk or white stock, and cook until thick, stirring constantly. Season with salt, pepper, and minced parsley, take from the fire, add the yolks of two eggs, and cool. Add one cupful of minced crab meat and one-fourth of a cupful of chopped mushrooms. Mix thoroughly and add two tablespoonfuls of sherry. Fill the crab-shells, sprinkle with crumbs, dot with butter, and brown in the oven.

XIV

Prepare according to directions given for Creamed Crabs, using one cupful of cream for the liquid, and seasoning with salt, red pepper,

and grated nutmeg. Add also the yolks of four hard-boiled eggs. Fill the crab-shells, brush with beaten egg, cover with crumbs, and fry in deep fat.

DEVILLED CREAMED CRABS—I

Prepare according to directions given for Creamed Crabs, seasoning highly with mustard, cayenne, and lemon-juice. Fill crab-shells or individual dishes, cover with crumbs, dot with butter, and brown in the oven.

II

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add one cupful of milk and cook until thick, stirring constantly. Add the yolks of two hard-boiled eggs, chopped fine, one cupful of crab meat, and one quarter of a cupful of canned mushrooms cut fine. Season highly with salt, paprika, lemon-juice, sherry, mustard, and tabasco sauce. Serve on toast.

DEVILLED STUFFED CRABS À LA BERNHARDT

Prepare according to directions given on page 57, and fill the crab-shells. Spread with English mustard rubbed to a paste with cold water, brush with beaten egg, sprinkle with crumbs, rub with melted butter, and brown in the oven.

CRABS FARCI—I

Mix together one cupful of chopped cooked crab meat and one cupful of bread crumbs. Season with salt, red and black pepper, and lemon-juice. Mix to a smooth paste with melted butter, fill crab-shells or individual baking-dishes, cover with crumbs, dot with butter, and brown in the oven.

II

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add one cupful of cream, two tablespoonfuls of grated cheese, and salt, mustard, minced parsley, tabasco, and Worcestershire to season. Cook until thick, stirring constantly; add the meat of six boiled crabs cut fine, four fresh mushrooms minced, and two hard-boiled eggs chopped fine. Reheat, fill the crab-shells, cover with crumbs, dot with butter, and brown in the oven, or dip in egg and crumbs, and fry in deep fat.

CRAB FARCI WITH TOMATO SAUCE

Mix one cupful of cooked crab meat with half the quantity of bread crumbs. Moisten with well seasoned beef stock, season with salt, pepper, mustard, and melted butter, and add one half cupful or more of stewed and strained

tomato, to which a little chopped garlic and onion have been added. Fill the crab-shells, cover with crumbs, dot with butter, and brown in the oven.

CRAB CUTLETS—I

Prepare according to directions given for Crab Croquettes, shaping into cutlets and sticking a crab claw into the small end of each cutlet.

II

Melt two tablespoonfuls of butter and add one cupful of cold water in which a tablespoonful of corn-starch has been rubbed smooth. Cook until thick, stirring constantly. Add two cupfuls of cooked crab meat, season with salt, red pepper, minced parsley, and lemon-juice, reheat and cool. Shape into cutlets, dip in egg and crumbs, and fry in deep fat.

CRAB FRICASSÉE—I

Prepare according to directions given for Creamed Crabs. Season with lemon-juice and add a pinch of soda dissolved in a little cream. Add the yolks of three eggs well-beaten just before serving.

II

Mix to a paste two tablespoonfuls of butter, one tablespoonful of flour, half a teaspoonful of French mustard, the yolks of three hard-boiled eggs, and salt, pepper, and mace to season. Bring to the boil three cupfuls of milk, add the paste, and stir constantly until thick. Add one cupful of crab meat and reheat. Take from the fire, add the juice of half a lemon and a wine-glassful of sherry. Serve on toast.

III

Add two cupfuls of water to one can of tomatoes, and bring to the boil. Thicken with one tablespoonful of flour, rubbed smooth with a little cold water. Season with salt, pepper, cayenne, paprika, tomato catsup, grated onion, and Worcestershire. Reduce by rapid boiling until thick, rub through a sieve, and reheat. Add the meat of a dozen boiled crabs coarsely cut, and a tablespoonful of sherry. Reheat and serve.

CRAB CANAPES—I

Melt one tablespoonful of butter and fry in it one small onion chopped fine. Add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of stock and cook until thick, stirring constantly. Add the meat of a dozen

and a half boiled crabs. Cook for fifteen minutes and set away to cool. Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add two ounces each of grated Parmesan and Swiss cheese and stir until melted. Set away to cool. Toast or fry circles of bread. Spread thickly with the crab meat and put a ball of the cheese mixture in the centre of each circle. Set into a hot oven for five minutes and serve immediately.

II

Mix to a paste three tablespoonfuls of grated cheese, two tablespoonfuls of butter, one tablespoonful of chutney sauce, and salt, paprika, and made mustard to season. Spread circles of toast with the mixture. Cut fine one cupful of crab meat and mix it with two tablespoonfuls of lemon-juice and half a teaspoonful each of mustard, salt, and paprika. Let it stand for an hour, spread upon the prepared toast, and serve very hot.

III

Spread small circles of buttered toast with anchovy paste, spread with minced cooked crab meat, sprinkle with chopped green pepper and minced parsley, and serve.

CRABS EN COQUILLE—I

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add two cupfuls of crab meat and enough boiling water to keep the mixture from burning. Heat thoroughly, take from the fire, and add four tablespoonfuls of cream in which a pinch of soda has been dissolved. Season with salt, Worcestershire and tabasco sauce. Fill crab-shells with the paste, cover with crumbs, dot with butter, and brown in the oven.

II

Prepare according to directions given for Crabs en Coquille I. Add to the crab meat one cupful of stewed and strained tomatoes, a green pepper chopped fine, one half cupful of chopped cooked eggplant, and one half cupful of bread crumbs. Season with salt, paprika, and grated onion. Take from the fire and add the well-beaten yolks of two eggs. Fill the shells, cover with crumbs, dot with butter, and brown in the oven.

BAKED CRABS

Butter a baking pan and put a layer of seasoned crab meat in the bottom. Add a layer of finely chopped cooked ham, then a layer of crumbs. Dot with butter and repeat until the

dish is full, having crumbs and butter on top. Add sufficient stock to moisten, and bake for half an hour in a moderate oven.

CRABS BAKED IN SHELLS

Chop fine two cupfuls of crab meat. Season with salt, red pepper, grated onion, mushroom catsup, lemon juice, and a pinch of ginger. Heat with a tablespoonful of butter and half a cupful of stock until the liquid is nearly absorbed. Butter the empty shells, fill with the mixture, cover with crumbs, dot with butter, and brown in the oven.

BAKED SOFT-SHELL CRABS

Clean the crabs, season with salt and pepper, dip in melted butter, and sprinkle thickly with dry bread-crumbs. Put into a dripping pan and set into an intensely hot oven for five minutes. Serve with tartar sauce.

BAKED CURRIED CRABS

Prepare according to directions given for Crab Croquettes I, and season highly with curry powder. Add enough crumbs to make a smooth paste, fill the shell, cover with crumbs, dot with butter, and brown in the oven.

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CURRIED CRABS

Pound together in a mortar a bean of garlic, the white part of half a small cocoanut, a tablespoonful of curry powder, and a pinch of salt. Rub smooth with butter. Put three tablespoonfuls of butter into a saucepan, and heat in it two cupfuls of crab meat and one cupful of cream. Add one cupful of French beans cut into thin strips, and simmer for ten minutes. Add the curry paste, reheat, add the juice of a lemon, and serve very hot with a border of boiled rice.

CRAB STEW—I

Pick out the meat from six or eight boiled crabs. Reheat with one cupful of cream for twenty minutes. Season with salt, red pepper, and melted butter. Serve with toasted crackers.

CRAB STEW—II

Melt two tablespoonfuls of butter, add one tablespoonful of flour, and cook thoroughly. Add four cupfuls of milk, then cook until it thickens, stirring constantly. Mix to a paste one teaspoonful of dry mustard, the yolks of four hard-boiled eggs, and the juice of half a lemon, with salt, red pepper and grated nutmeg to season. Add the meat of six boiled crabs, bring to the boil, take from the fire, add

the seasoning and a glass of sherry. Place in the bottom of a deep dish a few thin slices of lemon and turn the stew over them.

BROILED SOFT-SHELL CRABS—I

Clean carefully, dip into melted butter, season with pepper and salt, and broil. Serve on toast with melted butter and lemon juice.

BROILED SOFT CRABS—II

Clean the crabs, season with salt and pepper, dip into melted butter, sprinkle with lemon juice, and dredge with flour. Broil in a double broiler for eight minutes.

CRAB CROQUETTES—I

Melt three tablespoonfuls of butter, add three tablespoonfuls of flour, and cook thoroughly. Add one cupful of milk and cook until thick, stirring constantly. Season with salt and red pepper, and add one cupful of cooked crab meat. Heat thoroughly, then cool. Shape into croquettes, dip into egg and crumbs, and fry in deep fat.

CRAB CROQUETTES—II

Chop fine two cupfuls of boiled crab meat. Season with salt, pepper, and melted butter.

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Add half a cupful of cream and enough crumbs to make very stiff. Add one egg well beaten, heat for a moment, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

QUICK CRAB CROQUETTES

Open a can of crab meat and season it with salt, cayenne, minced parsley, and lemon juice. Add a raw egg, or two if required, to bind. Shape into croquettes, dip into egg and crumbs, and fry in deep fat. Serve with a border of green peas.

FRIED SOFT-SHELL CRABS—I

Clean carefully, dip in egg and crumbs, and fry in deep fat. Drain on brown paper and serve with tartar sauce.

FRIED SOFT-SHELL CRABS—II

Dip the cleaned crabs into milk, then into flour, and season with pepper and salt. Fry in deep fat, or in melted butter made very hot in a saucepan. If the butter is used, season it with lemon juice and minced parsley after taking up the crabs, bring to the boil, and pour over the crabs.

the seasoning and a glass of sherry. Place in the bottom of a deep dish a few thin slices of lemon and turn the stew over them.

BROILED SOFT-SHELL CRABS—I

Clean carefully, dip into melted butter, season with pepper and salt, and broil. Serve on toast with melted butter and lemon juice.

BROILED SOFT CRABS—II

Clean the crabs, season with salt and pepper, dip into melted butter, sprinkle with lemon juice, and dredge with flour. Broil in a double broiler for eight minutes.

CRAB CROQUETTES—I

Melt three tablespoonfuls of butter, add three tablespoonfuls of flour, and cook thoroughly. Add one cupful of milk and cook until thick, stirring constantly. Season with salt and red pepper, and add one cupful of cooked crab meat. Heat thoroughly, then cool. Shape into croquettes, dip into egg and crumbs, and fry in deep fat.

CRAB CROQUETTES—II

Chop fine two cupfuls of boiled crab meat. Season with salt, pepper, and melted butter.

Add half a cupful of cream and enough crumbs to make very stiff. Add one egg well beaten, heat for a moment, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

QUICK CRAB CROQUETTES

Open a can of crab meat and season it with salt, cayenne, minced parsley, and lemon juice. Add a raw egg, or two if required, to bind. Shape into croquettes, dip into egg and crumbs, and fry in deep fat. Serve with a border of green peas.

FRIED SOFT-SHELL CRABS—I

Clean carefully, dip in egg and crumbs, and fry in deep fat. Drain on brown paper and serve with tartar sauce.

FRIED SOFT-SHELL CRABS—II

Dip the cleaned crabs into milk, then into flour, and season with pepper and salt. Fry in deep fat, or in melted butter made very hot in a saucepan. If the butter is used, season it with lemon juice and minced parsley after taking up the crabs, bring to the boil, and pour over the crabs.

FRIED SOFT-SHELL CRABS—III

Beat together one egg and half a cupful of milk. Clean the crabs, season with salt and pepper, dredge with flour, dip into the egg mixture, then into crumbs, and fry in deep fat.

CREAMED CRABS—I

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly. Add two cupfuls of cream and cook until thick, seasoning with salt, red pepper, and minced parsley. Add one cupful or more of minced, cooked crab meat, reheat and serve on toast.

CREAMED CRABS—II

Melt one tablespoonful of butter and fry in it a teaspoonful of grated onion. Add three tablespoonfuls of flour and cook thoroughly. Add two cupfuls of cream and cook until thick, stirring constantly. Season with salt, pepper, and powdered mace. Add the meat of one large crab coarsely cut, and reheat. Take from the fire and add the yolk of an egg well beaten. Just before serving, fold in the stiffly beaten white of the egg.

CREAMED CRABS AU GRATIN

Prepare according to directions given for Creamed Crabs. Put into the crab shells or

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into individual baking dishes, cover with buttered crumbs, and brown in the oven.

ESCALLOPED CRABS

Prepare according to directions given for Creamed Crabs. Arrange in a baking dish or in small individual dishes with alternate layers of buttered crumbs, having crumbs and butter on top. Sprinkle with grated cheese and brown in the oven.

ESCALLOPED CRABS WITH MUSHROOMS

Prepare Creamed Crabs according to directions previously given, seasoning with grated onion and lemon juice, and adding the mashed yolks of three hard-boiled eggs. Use equal quantities of diced crab meat and coarsely cut fresh mushrooms. Fill the crab shells or individual baking dishes with the mixture, cover with crumbs, dot with butter, and brown in the oven.

CRABS AND MUSHROOMS

Prepare according to directions given for Lobster and Mushrooms I, using half a can of mushrooms cut into small pieces.

STEWED SOFT-SHELL CRABS

Boil the crabs and cut each one into four or five pieces. Take out the meat and put into a

saucepan with butter, pepper, salt, a pinch of powdered mace, and a very little water. Dredge with flour and simmer for eight minutes over a slow fire. Serve hot with toasted crackers.

STEWED CRABS À LA CRÉOLE

Fry two tablespoonfuls of chopped onion in four tablespoonfuls of butter. Add two tablespoonfuls of flour and cook thoroughly. Add one cupful of white wine and four cupfuls of white stock. Season with salt, red pepper, paprika, grated nutmeg, and minced parsley. Cook for ten minutes and add the meat of a dozen boiled crabs broken into large pieces. Simmer for ten minutes, skim out the crabs, and keep hot. Reduce the sauce by rapid boiling, pour over the crabs, and serve with a border of boiled rice.

SOFT CRABS SAUTÉ—I

Clean the crabs, dip into beaten egg, then into powdered cracker-crumbs, and sauté in salt pork fat or olive oil.

SOFT CRABS SAUTÉ—II

Clean the crabs, season with salt and pepper, dip in melted butter, dredge with flour, and sauté in butter.

STUFFED CRABS

Boil large crabs. Take out the meat and rub the shells with oil. Add to the meat one-third the quantity of grated bread-crumbs and one chopped hard-boiled egg for each crab. Season with salt, paprika, grated nutmeg, and lemon juice, and make to a paste with melted butter or cream. Fill the shells, cover with crumbs, dot with butter, and brown in the oven.

STUFFED CRABS WITH MUSHROOMS

Prepare according to directions given for Devilled Crabs VI, omitting the nutmeg and frying a slice of onion in the butter. Use equal parts of cooked crab meat and mushrooms.

STUFFED CRABS À LA BERNHARDT

Melt one heaping tablespoonful of butter and fry in it a chopped onion. Add two tablespoonfuls of flour and cook thoroughly. Add one cupful of stock and cook until thick, stirring constantly. Season with salt, pepper, paprika, Worcestershire, tabasco sauce, and a pinch of powdered sugar. Add the meat of eight boiled crabs cut fine, and reheat. Cook slowly until thick, take from the fire, add the yolks of four eggs well beaten, and cool. Fill the crab shells, brush with beaten egg, cover with crumbs, dot with butter, and brown in the oven.

TOMATOES STUFFED WITH CRABS

Take six large tomatoes, cut off the tops, and scoop out the inside, leaving a thin shell. Cook the trimmings in a saucepan, seasoning with salt and pepper. Add the chopped meat of eight boiled crabs. Season with salt, pepper, melted butter, minced parsley, and tomato catsup. Boil until thick, fill the tomato shells, put into a baking pan with enough hot water to keep from burning, and bake until the tomatoes are soft. Serve very hot.

MINCED CRABS

Put one cupful of crab meat into a saucepan with a wineglassful of white wine and three tablespoonfuls of lemon juice. Season with salt, red and black pepper. Simmer for ten minutes, add two tablespoonfuls of butter, one teaspoonful of anchovy paste, and the yolks of two well beaten eggs. Add enough bread-crumbs to make a smooth paste, fill buttered individual baking dishes or crab shells, cover with crumbs, dot with butter, and brown in the oven.

CRAB TIMBALES

Add to one cupful of crab meat which has been rubbed through a sieve the stiffly beaten whites of two eggs. Melt one tablespoonful of

butter, add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of cream and cook until thick, stirring constantly. Season with red and white pepper, take from the fire, add the yolks of two eggs well beaten, and cool. When cold add the sauce to the crab meat with one-half cupful of whipped cream. Fill small timbale moulds, or one large mould, and steam until firm. Serve hot with a cream sauce.

CRABS AU GRATIN

Prepare according to directions given for Creamed Crabs, using for liquid one cupful of white stock and half a cupful of cream. Season with salt, red pepper, Worcestershire sauce and sherry. Pour into a baking dish, cover with crumbs, dot with butter, and brown in the oven.

CRAB SALAD

Chop together a bean of garlic, a slice of onion, and three sprigs of parsley. Add pepper and salt to season, and six tablespoonfuls of olive oil. Add two tablespoonfuls of tarragon vinegar and mix with the meat of a dozen boiled crabs cut fine. Set on ice for two hours and serve in tomato shells.

CRAB MAYONNAISE

Cut the meat of boiled crabs into coarse

pieces and mix with a thick mayonnaise. A little finely cut celery may be added if desired.

CRAB RAREBIT

Prepare according to directions given for Creamed Crabs, adding a pinch of soda to the cream. When the crab mixture is thoroughly heated, add two tablespoonfuls of Parmesan cheese and the same quantity of sherry. Spread on buttered toast, sprinkle with grated cheese, and put into a hot oven until the cheese is melted.

CRABS À L'ANGLAISE

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly. Add two cupfuls of milk or white stock, or one cupful of each, and cook until thick, stirring constantly. Add salt and red pepper to season, and three tablespoonfuls of grated Parmesan cheese. Reheat in this sauce one cupful or more of minced cooked crab meat. Spread the mixture over buttered toast, sprinkle with grated Parmesan cheese, dot with butter, and brown in the oven.

CRABS À LA BALTIMORE

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly.

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Add one cupful of brown stock, and season with salt, pepper, and kitchen bouquet. Add the meat of half a dozen boiled crabs and reheat. Toast small squares of bread, cover with fresh mushrooms sautéd in butter, pour the crab mixture over, and serve.

CRABS À LA CASPAR

Melt one tablespoonful of butter and fry in it a large onion sliced. Add two cupfuls of tomatoes, one cupful of stock, a teaspoonful of Worcestershire, a bay-leaf, two slices of lemon, three seeded green peppers chopped, a teaspoonful of powdered sugar, and salt to taste. Simmer for forty-five minutes, take out the lemon and bay-leaf, and thicken with a tablespoonful of flour rubbed smooth with a tablespoonful of butter. Add the meat of eight boiled crabs coarsely cut, reheat, and serve.

SOFT CRABS À LA CRÉOLE—I

Melt a tablespoonful of butter and fry in it a chopped onion, a tablespoonful of chopped raw ham, and half of a green pepper. Season with salt and pepper, add a tablespoonful of raw rice and four cupfuls of white stock. Add half a dozen sliced okras and one-half cupful of stewed and strained tomatoes. Simmer for twenty minutes, add the meat of three large

soft crabs, coarsely cut, cook five minutes longer, and serve.

CRABS À LA CRÉOLE—II

Melt three tablespoonfuls of butter and fry in it a chopped sweet pepper, two tablespoonfuls of chopped onion and one-half cupful of sliced mushrooms. Add one cupful of stewed and strained tomatoes, one-half cupful of white stock, and bring to the boil. Add one cupful of crab meat, salt to taste, heat thoroughly, and serve.

CRABS À LA CRÉOLE—III

Melt one tablespoonful of butter and fry in it a small chopped onion. Add one tablespoonful of flour and cook thoroughly. Add one cupful of boiling water and one can of tomatoes, and cook until thick, stirring constantly. Season with salt, red and black pepper, tomato catsup, and powdered sugar. Rub through a sieve, reheat, add the meat of a dozen boiled crabs coarsely cut, bring to the boiling point, and serve on toast.

CRABS À LA CRÉOLE—IV

Melt one tablespoonful of butter, add a clove of garlic, a green pepper, and a small onion chopped fine, one cupful of tomatoes, and salt

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and pepper to season. Cook for ten minutes, add one cupful of cooked crab meat, reheat, and serve on toast.

CRABS À LA CRÉOLE—V

Mix together the meat of four large boiled crabs, half a dozen peeled tomatoes and the inside of a boiled eggplant. Chop fine and add half a cupful of stale bread-crumbs and three eggs well beaten. Season with salt, pepper, minced parsley, and grated onion. Add two tablespoonfuls of melted butter, fill the crabshells, cover with crumbs, dot with butter, and brown in the oven.

CRABS À LA DUMAS

Cut into large pieces the meat of a boiled crab. Fry in six tablespoonfuls of olive-oil with salt, and red pepper to season. Add a chopped onion, three green peppers, seeded and shredded, half a can of mushrooms, and six small peeled tomatoes. Add a glassful of white wine and sufficient stock to cover. Cook for twenty minutes. Thicken with a tablespoonful of butter rubbed smooth with a tablespoonful of flour.

CRABS À LA MARSEILLES

Cut into dice the meat of half a dozen boiled crabs. Fry in two tablespoonfuls of butter with

one tablespoonful of chopped onion, a green pepper, seeded and chopped, four pods of okra cut into dice, a heaping tablespoonful of flour, one cupful of white stock, and two tablespoonfuls of white wine. Cook for twenty minutes, season to taste, and serve with a border of boiled rice.

CRABS À LA NEWBURG

Prepare according to directions given for Lobster à la Newburg.

CRABS À LA PROVENCE

To two cupfuls of minced cooked crab meat add two-thirds of a cupful of bread-crumbs, one cupful of stewed and strained tomato, the grated rind and juice of half a lemon, one glass of sherry, and salt, pepper, and minced parsley to season. Mix together, bring to the boiling point, and serve on toast.

CRABS À LA REINE

Cut into large pieces the meat of a dozen boiled crabs. Add three tablespoonfuls of finely cut celery, and marinade for an hour in a dressing made of two tablespoonfuls of olive-oil, one of vinegar, and pepper and salt to season. Drain, mix with mayonnaise, fill the crab-shells and lay a slice of hard-boiled egg upon each shell.

CRABS À LA REMOULADE

Mix together two tablespoonfuls of chopped anchovies, two tablespoonfuls of capers, one tablespoonful of chopped parsley, one teaspoonful of dry mustard, half a teaspoonful of vinegar and half a bean of garlic chopped very fine. Add salt and red pepper to season highly and make to a paste with olive-oil. When the sauce is smooth, add the chopped meat of two large crabs, and mix thoroughly. Put into the crab-shells and put a spoonful of thick mayonnaise on each shell.

CRABS À LA ST. JEAN

To one cupful of chopped cooked crab meat add one-half cupful of chopped onion. Season with salt, pepper, chopped parsley, and minced garlic. Make to a paste with cream or melted butter. Fill the shells, cover with crumbs, dot with butter, and brown in the oven.

CRABS À LA TERRAPIN

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of boiling cream and cook until thick, stirring constantly. Season to taste, add one can of crab meat and one cupful of chopped fresh mushrooms fried in butter. Sim-

mer for ten minutes, take from the fire, and add the yolks of two eggs beaten with two tablespoonfuls of sherry.

CRABS À LA ST. LAURENCE

To one and one-half cupfuls of minced cooked crab meat, add one cupful of white stock, one tablespoonful of sherry, one tablespoonful of grated cheese, and salt and pepper to season. Cook for ten minutes, pour over buttered toast, and sprinkle thickly with grated cheese. Put into a very hot oven until the cheese melts, and serve at once.

BOILED CRABS À LA WASHINGTON

Boil the crabs for thirty minutes in salted water to which a great deal of pepper has been added. Boil for thirty minutes.

BUTTERED CRAB

Pick out the meat from a large boiled crab and chop it fine. Mix with an equal quantity of bread-crumbs, season with salt, pepper, and minced parsley, and make to a paste with melted butter and lemon-juice. Put it back into the shell; cover with crumbs, dot with butter, and brown in the oven.

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SOFT SHELL CRABS IN BUTTER

Parboil the crabs, then remove the shells and veins. Heat butter in a saucepan, but do not allow it to brown. Cook the crabs slowly in hot butter until the butter is absorbed.

CRAWFISH

Crawfish are in season from the first of September to the first of May. In appearance they are a cross between shrimps and lobsters, but they navigate like crabs. Hence the expression : "Crawfish," meaning to go backward.

TEN WAYS TO COOK CRAWFISH

CRAWFISH IN COURT BOUILLON—I

Prepare the fish according to directions given in the recipe for Crawfish Patties. After taking out the meat, rub the sauce through a sieve, reduce it half by rapid boiling, add a teaspoonful of butter and pour over the fish.

CRAWFISH IN COURT BOUILLON—II

Chop fine an onion, a carrot, a small bunch of parsley, two tomatoes, and half a dozen mushrooms. Put into a saucepan with two tablespoonfuls of butter, a glassful of white wine, and a pinch of powdered sugar. Cook until reduced half, then add a cupful of stock, and bring to the boil. Put in two dozen crawfish and boil for ten minutes. Season with salt, pepper, and cayenne. Serve in a deep dish.

ESCALLOPED CRAWFISH

Prepare the fish according to directions given for Crawfish Patties. Take from the fire, add the yolks of two eggs, a teaspoonful of an-

chovy paste, and grated nutmeg, red pepper, and the juice of half a lemon to season. Fill buttered shells, cover with crumbs, dot with butter, and brown in the oven.

CRAWFISH PATTIES

Put two dozen crawfish into a saucepan with a teaspoonful of salt, half a dozen peppercorns, half a cupful of chopped mixed vegetables, a bunch of parsley, and white wine to cover. Cook until the fish are done, then take out the meat from the tails and claws and cut it up into small pieces. Proceed according to directions given for Creamed Shrimps, fill patty-shells, reheat, and serve.

CURRIED CRAWFISH

Melt half a cupful of butter, add half a teaspoonful of curry powder, a sour apple chopped fine, a teaspoonful of grated onion, the juice of a lemon, and one cupful of boiling water. Bring to the boil, then add one tablespoonful of corn-starch blended with a little cold water. Cook until it thickens, stirring constantly, add one can of crawfish, reheat, and serve.

BISQUE OF CRAWFISH À LA MADAME BEGUÈ

Boil forty crawfish, remove from the fire and

drain. Clean the heads, keep thirty of the shells and also the remains which you will set to boil in a quart of water. Peel the tails and chop them fine. Make a paste with that meat, to which add a cupful of soaked bread, a large spoonful of fried onions and chopped parsley, and salt and pepper to taste. With this fill the thirty shells and set them aside. Start the soup by frying in butter an onion, some flour for thickening, and half a cupful each of green onions and parsley chopped fine, a spray of thyme and two bay-leaves. When browned pour in the bouillon made with the remains of the heads, and season with salt, and strong pepper; let boil slowly for half an hour. Add more water if needed. When ready to serve take each head, roll it in flour and fry them all in butter until crisp all around, and throw in the soup. Let boil three or four minutes, and serve with very thin slices of toast.

BISQUE OF CRAWFISH À LA VICTOR

Half a bucket of crawfish washed well and boiled three minutes. Separate the tails from the heads with a paste of beaten fish to which is added the tails of the crawfish. Pound the remainder of the heads in a mortar and put this latter in a saucepan with a pound of butter, three carrots, two onions, a few pieces of celery, thyme, bay-leaves, cloves and grated nutmeg.

Boil the whole forty-five minutes. Then add a quart of Marcellas wine and a few tomatoes. Pour into saucepan two quarts of good beef stock, add half pound of rice, season with salt, pepper, and cayenne and let simmer slowly. Pass through a sieve and serve three stuffed heads and six peeled tails to each plate.

CRAWFISH À LA BORDELAISE

Boil three dozen crawfish in a pint of white wine and a pint of water, seasoning with salt, pepper, and a bunch of parsley. Cook for ten minutes, then set aside. Put three tablespoonfuls of butter into a saucepan and fry in it half a cupful each of carrots and onions cut fine. Add two tablespoonfuls of flour and cook thoroughly. Add half a cupful of stock and two cupfuls of liquid strained from the fish. Cook until very thick, stirring constantly, then add the fish with salt, pepper, and minced parsley to season. Cook five minutes longer, and serve.

CRAWFISH À LA COLBERT

Prepare three dozen crawfish as directed in the preceding recipe. Fry a tablespoonful of chopped shallot in a tablespoonful of butter and proceed with the sauce according to directions given in the preceding recipe. When the sauce

is thick, add half a cupful of butter broken into small bits, season with minced parsley, paprika, and cayenne, add the fish, reheat, and serve.

CRAWFISH À LA FRANÇAISE

Chop fine an onion, a clove of garlic, a few chives, and a small bunch of parsley. Put into a saucepan with two tablespoonfuls of brandy and half a cupful of water. Bring to the boil, add the crawfish, and pepper and salt to season. Cover and cook for ten minutes. Serve on buttered toast.

CRAWFISH À LA MARINIÈRE

Remove the small claws from two dozen crawfish and boil in wine until done. Drain off the liquor, let it settle, and strain through a cloth. Chop an onion fine and fry in butter. Add the crawfish liquor, and reheat. Add a little more butter, a teaspoonful of minced parsley, and bread-crumbs to thicken. Season with salt, red pepper, and lemon-juice. Pour the sauce over the crawfish and serve.

CRAWFISH À LA NANÇOISE

Prepare the crawfish as directed in the recipe for Crawfish à la Bordelaise. Fry half a cupful of chopped raw ham in a tablespoonful of

butter, add two tablespoonfuls of flour, half a cupful of white stock and two cupfuls of liquid strained from the crawfish. Cook until thick, stirring constantly, and season with paprika, cayenne, and minced parsley. Cook for ten minutes, add the crawfish, reheat, add the juice of a lemon, and serve.

MUSSELS

Mussels are in season from the first of May to the first of October. Both lady and gentleman mussels have beards and the whiskers have to be taken off before they are eaten. Nobody but a goat wants a hair-mattress for dinner.

TWENTY WAYS TO COOK MUSSELS

FRIED MUSSELS—I

Put the mussels in a saucepan over the fire and cook until the shells open. Take out and clean thoroughly. Dip in milk, then in seasoned crumbs, and fry in butter until light brown. Season the liquid with salt, pepper, and melted butter, thicken with bread-crumbs, pour over the mussels, and serve.

FRIED MUSSELS—II

Prepare according to directions given above. Dip in egg and crumbs and fry in deep fat. Drain on brown paper and serve with any preferred sauce.

ESCALLOPED MUSSELS

Prepare according to directions given for Creamed Shrimps, using the liquor drained from the mussels for liquid, and seasoning with grated nutmeg. Put into scallop-shells with

alternate layers of seasoned crumbs. Cover with crumbs, dot with butter, moisten with a little of the liquor, and brown in the oven.

MUSSELS BAKED IN SHELLS

Prepare a sauce according to directions given in the recipe for *Mussels à la Villeroi*. Cook the mussels with sliced onion, a bunch of parsley, and two cupfuls of white wine. Add pepper and salt to season, and cook until the shells open. Remove from the shells, clean thoroughly, and cut into halves. Strain the liquor in which they were cooked, and reduce by rapid boiling to one-third of the original quantity. Add the mussels and the reduced liquor to the sauce and reheat, seasoning with minced parsley and pepper. Fill shells with the mixture, cover with crumbs, dot with butter, and brown in the oven.

CREAMED MUSSELS

Prepare according to directions given for Creamed Shrimps.

STEAMED MUSSELS

Bring to the boil water which has been seasoned with salt, pepper, melted butter, and minced garlic. Drop in the mussels, and as soon as they open, take from the water and put into a serving-dish. Serve with melted butter.

MUSSELS AU GRATIN

Open one quart of mussels according to directions previously given, and clean carefully. Strain and reserve the liquor. Melt one tablespoonful of butter, and fry in it two tablespoonfuls of chopped onion. Add one tablespoonful of flour and cook thoroughly. Add the liquor of the mussels and cook until thick, stirring constantly. Season with salt, pepper, minced parsley, and one tablespoonful of white wine vinegar. Butter a baking-dish, put in a layer of the sauce, then the mussels, then a layer of bread-crumbs. Repeat until the dish is full, having crumbs and butter on top. Brown in the oven.

STEWED MUSSELS—I

Put one quart of mussels into a dry pan and heat until the shells open. Take out and clean thoroughly. Melt two tablespoonfuls of butter, add one tablespoonful of flour, and cook thoroughly. Add half a cupful of cream and cook until thick, stirring constantly. Season with salt and pepper, add the mussels, with enough of their liquor to make the proper consistency, and reheat. Take from the fire, add the well-beaten yolks of two eggs, and serve.

MUSSELS À LA AMERICAINE

Heat one quart of mussels until the shells

open. Remove from the shells, clean, and strain the liquor. Melt four tablespoonfuls of butter, add four tablespoonfuls of flour, and cook thoroughly. Add the liquor drained from the mussels and cook until thick, stirring constantly. Season with salt, pepper, minced parsley, and lemon-juice, add the mussels, reheat, and serve.

MUSSELS À LA BALTIMORE

Open a quart of mussels according to directions previously given. Put into a saucepan with their liquor, a teaspoonful each of minced onion and parsley, two tablespoonfuls of soft bread-crumbs, a heaping tablespoonful of butter, and salt and pepper to season. Cook for six minutes, add a teaspoonful of lemon-juice or vinegar and serve.

MUSSELS À LA DÉLIÉE

Prepare two quarts of mussels according to directions previously given. Fry two tablespoonfuls of chopped onions in butter, seasoning with salt, paprika, and cayenne. Add two tablespoonfuls of vinegar, two cupfuls of mussel liquor and the mussels. Cook for ten minutes, add one-half cupful of cream thickened with one tablespoonful each of butter and flour and reheat. Add a tablespoonful of minced parsley and serve.

MUSSELS À LA LYONS

Put twenty-five cleaned mussels into a saucepan with salt, pepper, minced parsley, and grated onion to season. Cook until the shells open. Add one tablespoonful of butter blended with a teaspoonful of flour and cook until thoroughly mixed. Serve in soup-plates. They are eaten by taking hold of the empty shell and dipping the other one into the sauce.

STEWED MUSSELS À LA MARINIÈRE

Steam three dozen mussels until they open, take out and remove from the shells. Put into a saucepan with two tablespoonfuls of butter, a teaspoonful of grated onion, one cupful of boiling water, and pepper to season. Boil for three minutes, add enough bread-crumbs to thicken and reheat. Add the juice of half a lemon and serve.

MUSSELS À LA MARQUISE

Melt two tablespoonfuls of butter, add one tablespoonful of flour and cook thoroughly. Add two cupfuls of white stock and cook until thick, stirring constantly. Beat together the yolks of two eggs and four tablespoonfuls of cream. Add to the sauce and heat, but do not boil. Take from the fire, add a tablespoonful of butter and the juice of a lemon. Prepare

the mussels according to directions given in the preceding recipe. Take from their shells, add to the sauce, reheat and serve.

MUSSELS À LA MARYLAND

Prepare two quarts of mussels according to directions previously given. Melt one tablespoonful of butter and fry in it a teaspoonful of chopped onion. Add a teaspoonful of flour and cook thoroughly. Add one glass of white wine and one cupful or more of mussel liquor, and cook until thick, stirring constantly. Season with salt, pepper, and grated nutmeg. Take from the fire, add a tablespoonful of melted butter and the yolks of two eggs. Strain over the drained mussels, and sprinkle with minced parsley and white wine vinegar.

MUSSELS À LA MATELOTE

Fry in butter two tablespoonfuls of chopped shallots and a minced clove of garlic. Add the mussels with their liquor and a wineglassful of white wine. Heat thoroughly, add a tablespoonful of butter, and minced parsley and cayenne to season. Add sufficient bread-crumbs to thicken, heat once more and serve.

MUSSELS À LA POULETTE

Melt one tablespoonful of butter, add two

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tablespoonfuls of flour and cook thoroughly. Add two cupfuls of mussel liquor and cook until thick, stirring constantly. Season with melted butter, pepper, and lemon-juice. Add the mussels, reheat, add a teaspoonful of minced parsley and a grating of nutmeg, and serve.

MUSSELS À LA REINE

Prepare two quarts of mussels according to directions previously given, and reserve the liquor. Melt four tablespoonfuls of butter, add two tablespoonfuls of flour and cook thoroughly. Add the liquor drained from the mussels and one cupful of cream. Cook until thick, stirring constantly. Season with salt, white pepper, and grated nutmeg. Take from the fire, and add the yolks of four eggs well beaten with one cupful of cold water. Cook until the sauce is of the proper consistency, add the mussels, and reheat. Take from the fire, add a teaspoonful of minced parsley and a little lemon-juice, and serve.

MUSSELS À LA RICHMOND

Use four mussels for each person and prepare according to directions previously given. Put into a saucepan with their liquor and minced olives, shallots, parsley, melted butter, and salt and pepper to season. Heat thoroughly and

thicken with a tablespoonful of flour rubbed smooth in a little cold water. Only half of the shells need to be removed—they can be left upon the shell they adhere to.

MUSSELS À LA VILLEROI

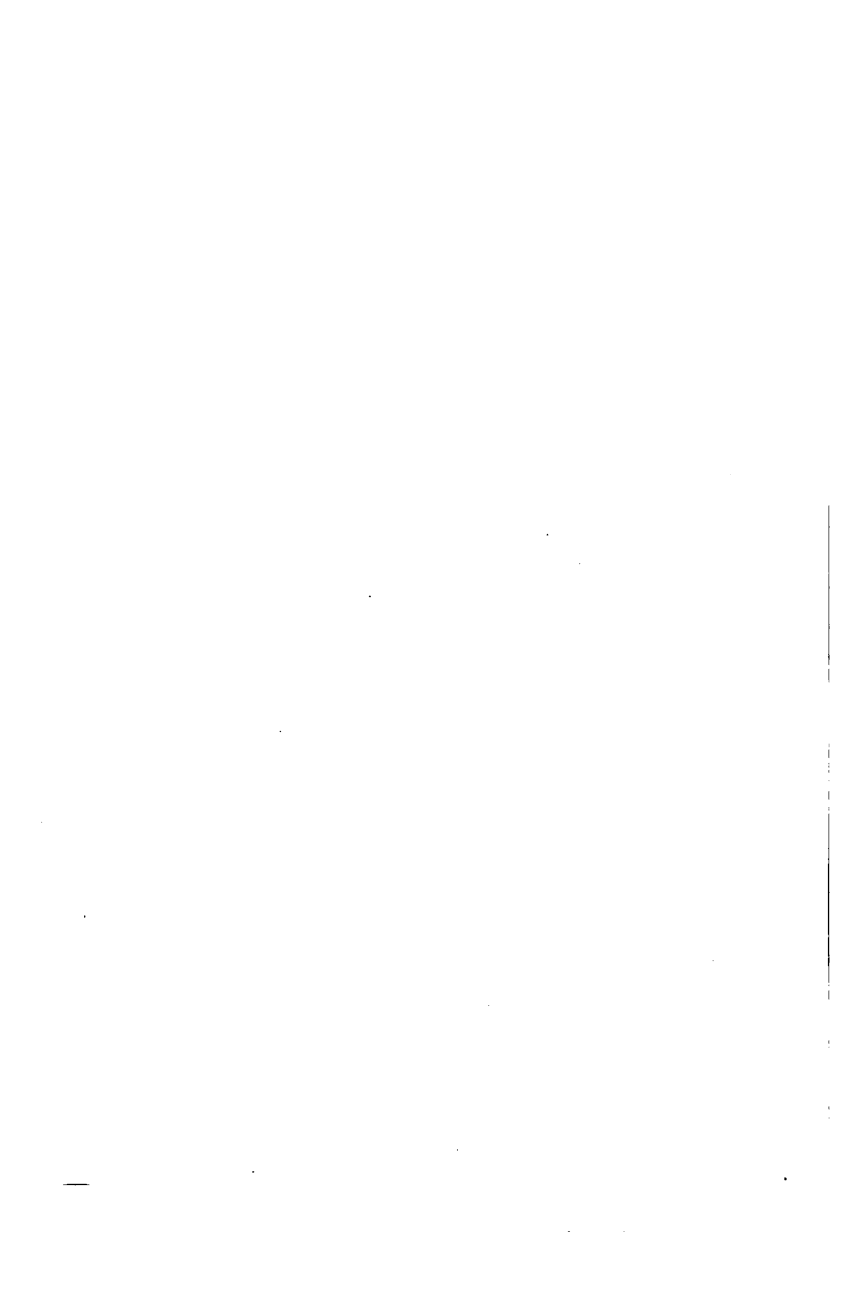
Wash the mussels in five or six waters, and remove the sinewy strings from the inside. Put into a saucepan with a wineglassful of white wine and cook until the shells open. Drain well. Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook until brown. Add two cupfuls of fish or meat stock, half a dozen chopped mushrooms and salt, pepper, and minced parsley to season. Cook until thick, stirring constantly, take from the fire, add the yolks of two eggs and cool. Dip the mussels in this sauce and arrange on a baking-dish. Cover with crumbs, let dry, dip in beaten egg, then in crumbs again, and fry in deep fat.

MUSSELS À LA WASHINGTON

Prepare two quarts of mussels according to directions previously given, reserving the liquor. Prepare one cupful of sauce according to directions given in the recipe for Mussels à la Villeroi. Melt two tablespoonfuls of butter and fry in it a chopped onion and three toma-

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toes. Add the mussels with the sauce, half a cupful of their liquor, one tablespoonful of white wine vinegar, and salt, red and white pepper to season. Cook for ten minutes, add a tablespoonful of minced parsley, and serve.



LOBSTERS

A lobster is said to be "a green thing that turns red on getting into hot water." A green lobster is alive, or ought to be, and a red lobster is dead, having been boiled. A dead green lobster is a bad investment, and a red lobster should be purchased near the date of his boiling.

To make sure, it is better to buy a live green lobster and put him, head downward, into a large basin of boiling water, where he will immediately forget his troubles.

It is better to buy a small heavy lobster than a large light one; one weighing two pounds is about right. Lady lobsters are more desirable, being tender and true and adorned with coral.

* * * * *

"LOBSTER. The edible lobster is found off the New England coast. The two-legged species is found everywhere. All kinds are green, but when roasted turn a bright red. Soubrettes are very dependent on both varieties for a living; together they furnish her with food, raiment, flats, diamonds, and occasionally indigestion."

"LOBSTER-NEWBURG. A dish ordered at hotels by those who usually get beans at home."

[*Foolish Dictionary.*]

ONE HUNDRED AND SEVENTY-FIVE WAYS TO COOK LOBSTERS.

PLAIN LOBSTER—I

Pick the meat of a boiled lobster into large pieces and serve with a mayonnaise or tartare sauce.

PLAIN LOBSTER—II

Arrange the meat of a boiled lobster cut in large pieces upon a platter. Mix together four tablespoonfuls of oil, one of lemon juice, and salt, paprika, and minced parsley to season. Add the pounded coral of the lobster and the green fat rubbed smooth. Stir to a smooth sauce and pour over the lobster.

PLAIN LOBSTER—III

Remove the meat of a boiled lobster from the shell and cut into neat pieces for serving. Let each person season to taste with salt, pepper, vinegar and oil, or lemon-juice and melted butter. This is the simplest way of serving.

LOBSTER CUTLETS—I

Melt one tablespoonful of butter, add two tablespoonfuls of flour and cook thoroughly. Add one cupful of boiling water and cook until thick, stirring constantly. Add two cupfuls of chopped lobster meat, season with salt, paprika, lemon-juice, and minced parsley. Take from the fire, add the beaten yolk of an egg, and cool. Shape into cutlets, dip into egg and crumbs, and fry in deep fat. Stick a lobster claw into the small end of each cutlet.

LOBSTER CUTLETS—II

Mix to a paste with cream two-thirds of a cupful of bread-crumbs. Rub through a sieve with the meat of a boiled lobster, add two tablespoonfuls of melted butter, one tablespoonful of stewed and strained tomato, and one tablespoonful of cream. Season with salt and paprika, add three eggs well beaten, shape into cutlets, dip in egg and crumbs, and fry brown in deep fat.

LOBSTER CUTLETS—III

Heat three-quarters of a cupful of cream and add one tablespoonful of butter rubbed smooth with two tablespoonfuls of flour. Cook until it thickens, add salt, pepper, and minced parsley to season, and the well beaten yolks of two eggs.

Take from the fire, add two cupfuls of minced lobster meat, and cool. Shape into cutlets, dip into beaten egg, then in cracker crumbs, and fry in deep fat.

LOBSTER CUTLETS—IV

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of milk and cook until thick, stirring constantly. Add two cupfuls of chopped boiled lobster, and one tablespoonful of chopped parsley. Season with salt, red and black pepper, and grated nutmeg. Take from the fire, add the yolks of two eggs well beaten, and cool. Shape into cutlets, dip into egg and crumbs, and fry in deep fat. Stick a small claw into one end of each cutlet.

LOBSTER CREAM CUTLETS—V

Prepare according to directions given for Lobster Cream Croquettes, shaping the mixture into cutlets. Dip in egg and crumbs and fry in deep fat.

MAY IRWIN'S LOBSTER CUTLETS

Melt two and one-half tablespoonfuls of butter, add a teaspoonful of minced parsley and a bit of grated onion. Add four tablespoonfuls of flour, cook thoroughly. Add one cupful of

cream and cook until thick, stirring constantly. Season with salt, paprika, and mustard. Add two cupfuls of chopped boiled lobster and re-heat. Turn out on a platter to cool, shape into cutlets, dip into crumbs, then in beaten egg, then in crumbs again, and fry in deep fat. Garnish with a lobster claw.

LOBSTER CUTLETS À LA SUPRÊME

Take from the shell in large pieces the meat of two boiled lobsters. Dot with butter and brown in the oven. Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add one-half cupful of oyster liquor and one-half cupful of white stock or milk. Cook until thick, stirring constantly. Add a dozen parboiled oysters and all bits of lobster too small to use otherwise, four mushrooms, two chopped truffles, three tablespoonfuls of Madeira and salt and red pepper to season. Heat thoroughly, add half a cupful of cream, a tablespoonful of butter, and the yolks of two eggs well beaten. Cook until thick, pour over the hot lobster, and serve.

LOBSTER AND MUSHROOMS—I

Melt two tablespoonfuls of butter, add one heaping tablespoonful of flour. Cook thoroughly. Add the meat of a boiled lobster and

one cupful of fresh mushrooms. Season with salt, red pepper, and grated onion, add three tablespoonfuls of hot cream in which a pinch of soda has been dissolved, and a glass of sherry. Bring to the boiling point and serve immediately.

LOBSTER AND MUSHROOMS—II

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook until brown. Add two cupfuls of veal or chicken stock and cook until thick, stirring constantly. Add one tablespoonful of minced ham, a teaspoonful of minced parsley, a very small onion, chopped fine, half a dozen large fresh mushrooms, salt and paprika to season, and the meat of a boiled lobster. Cook for half an hour in a double boiler, take from the fire, add a wineglassful of sherry, and serve.

LOBSTER AND MUSHROOMS—III

Melt two tablespoonfuls of butter and fry in it a small onion chopped fine. Add two tablespoonfuls of flour and cook until brown. Add one and one-half cupfuls of stock and cook until thick, stirring constantly. Season with salt and tabasco sauce, add two cupfuls of lobster meat and half a dozen cooked mushrooms cut fine, reheat, take from the fire, add two tablespoonfuls of sherry, and serve.

LOBSTER FRICASSÉE—I

Prepare Creamed Lobster and add to it, just before serving, the yolks of two eggs beaten with the juice of half a lemon.

LOBSTER FRICASSÉE—II

Melt four tablespoonfuls of butter, add one and one-half tablespoonfuls of flour, cook thoroughly ; add two cupfuls of milk, or chicken stock, season with salt and red pepper, and cook until thick. Add the meat of two boiled lobsters cut into dice, and the yolks of two eggs beaten with the juice of half a lemon. Cook one minute longer and serve.

LOBSTER FRICASSÉE—III

Put two tablespoonfuls of butter into a saucepan and fry in it a teaspoonful each of minced onion and parsley. Add two tablespoonfuls of flour and cook thoroughly. Add two cupfuls of white stock and cook until thick, stirring constantly. Add the meat of a boiled lobster coarsely cut, season with salt, pepper, and powdered mace, and simmer for ten minutes. Take from the fire, add a tablespoonful of lemon-juice, and serve.

LOBSTER FRICASSÉE—IV

Put into a saucepan one tablespoonful of but-

ter and half a cupful of hot water. Bring to the boil and add two cupfuls of lobster meat. When hot, add one tablespoonful of vinegar or lemon juice and season with salt, pepper, grated nutmeg, and made mustard. Add one egg well beaten, and stir until the sauce is thick and creamy.

LOBSTER FRICASSÉE—V

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly. Add two cupfuls of cream, and cook until thick, stirring constantly. Season with salt, red pepper, minced parsley, and lemon-juice. Add two cupfuls of boiled lobster meat. Reheat and serve at once on toast.

BAKED FRICASSÉE OF LOBSTER

Prepare according to directions given for Lobster Fricassée—V, omitting the lemon. Fill the lobster shells or individual baking-dishes, cover with crumbs, dot with butter and brown in the oven.

LOBSTER FRICASSÉE À LA CRÉOLE

Prepare according to directions given above, adding two well beaten eggs and a little vinegar or lemon juice. Cook until the eggs set, and serve immediately.

LOBSTER IN CASSEROLE—I

Fry a chopped onion in a little butter, add one cupful each of chicken stock and strained tomato, season highly with salt and red pepper, and pour over the meat of a boiled lobster arranged in a casserole. Set into a hot oven for fifteen or twenty minutes and serve.

LOBSTER IN CASSEROLE—II

Rub the inside of a casserole with the cut surface of a clove of garlic. Break the meat of a boiled lobster into large pieces and fry in olive oil, adding a tablespoonful each of chopped onion, carrot, and parsley. Add a bay-leaf, a pinch of thyme, and two tablespoonfuls of sherry. Cook for twenty minutes, then take out the lobster and keep hot. Add to the sauce one-half cupful of beef stock and one-half cupful of stewed and strained tomatoes. Simmer for ten minutes, put in the lobster, reheat, and serve.

LOBSTER IN CASSEROLE—III

Chop together the meat of a boiled lobster, two small onions, and a bean of garlic. Add two tablespoonfuls of butter, and one-half cupful of white stock beaten with the yolks of two eggs. Season with salt, pepper, and minced parsley and bake in a casserole for twenty

minutes. Just before serving add one tablespoonful of lemon juice and three tablespoonfuls of white wine.

LOBSTER TIMBALES—I

Chop fine one cupful of boiled lobster. Add eight blanched and chopped almonds, one cupful of cream, whipped, and the whites of four eggs beaten to a stiff froth. Season with salt, white pepper, and celery salt. In another saucepan melt one tablespoonful of butter and add one tablespoonful of flour. Cook thoroughly, add one cupful of boiling water, and cook until thick. Take from the fire, and add the yolk of an egg beaten smooth with a teaspoonful of olive oil and the juice of half a lemon. Season with a pinch of salt and a little pepper. Cool and combine with the lobster mixture, adding a little at a time. Turn into small dishes and bake.

LOBSTER TIMBALES—II

Press through a sieve two and one-half pounds of boiled lobster meat and add the whites of two eggs, unbeaten. Pound and rub to a smooth paste. Moisten with half a cupful of cream sauce and half a cupful of cream. Beat together until very light, season with salt, white pepper, and grated nutmeg. Fold in

the white of one egg beaten to a stiff froth. Set on ice for an hour. Butter individual timbale moulds, fill with the mixture, set into a pan of boiling water, and cook in the oven until firm. Turn out and serve with any preferred sauce.

LOBSTER TIMBALES—III

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add one cupful of milk, and cook until thick, stirring constantly. Season with salt, cayenne, minced parsley, and lemon-juice, and add one cupful of chopped boiled lobster. Bring to the boil, take from the fire, add the yolks of three eggs slightly beaten, and beat until cool. Fold in the whites of the eggs beaten stiff, fill buttered cups two-thirds full, and bake twenty minutes.

LOBSTER TIMBALES À LA SUPRÊME

Rub through a sieve one cupful of boiled lobster. Add a small truffle, chopped fine, and half a dozen chopped mushrooms. Season with salt and pepper, and fold in the stiffly beaten whites of four eggs and one cupful of whipped cream. Fill buttered moulds and bake.

LOBSTER CHOPS—I

Put two tablespoonfuls of butter into a saucepan and when it melts add two tablespoonfuls of flour. Cook thoroughly, add one cupful of cream, and cook until thick, stirring constantly. Add the meat of one small boiled lobster chopped fine. Season with salt, red pepper, and grated nutmeg, and reheat. Take from the fire, add the yolks of three eggs well beaten, and cool. Shape into chops, dredge with flour, dip into egg and crumbs, and fry in deep fat.

LOBSTER CHOPS—II

Melt a tablespoonful of butter and fry in it a small chopped onion and a tablespoonful of minced parsley. Add a tablespoonful of flour and cook thoroughly. Add one cupful of hot cream, and cook until thick, stirring constantly. Add two cupfuls of boiled lobster chopped fine, and season with salt, red pepper, powdered mace, and lemon juice. Heat thoroughly, take from the fire, add the yolks of two eggs well beaten, and enough crumbs to make stiff. Let cool, shape into chops, dip in egg and crumbs, and fry in deep fat.

LOBSTER CHOPS—III

Chop fine the meat of a boiled lobster. Add

three tablespoonfuls of melted butter, half a cupful of crumbs, a teaspoonful of anchovy paste, the yolks of two hard-boiled eggs, chopped fine, and the yolks of two raw eggs, well beaten. Season with salt, red pepper, lemon-juice, powdered mace, grated lemon-peel, and minced parsley. Set on ice for three hours, then shape into chops, dip into egg and crumbs, and fry in deep fat.

LOBSTER CHOPS—IV

Melt two tablespoonfuls of butter and fry in it a slice of onion and a teaspoonful of minced parsley. Add four tablespoonfuls of flour and cook thoroughly. Add one cupful of hot milk or cream or stock and cook until thick, stirring constantly. Season with salt, paprika, mustard, and grated nutmeg. Add two cupfuls of boiled lobster, chopped fine, and reheat. Cool, shape into chops, dip in egg and crumbs, and fry in deep fat.

BUTTERED LOBSTER—I

Cut fine the meat of a boiled lobster, adding the green fat and the coral. Add two tablespoonfuls of vinegar, a third of a cupful of butter, and a saltspoonful each of cayenne and made mustard. Heat thoroughly, and serve with a garnish of hard-boiled eggs.

BUTTERED LOBSTER—II

Chop fine the meat of a boiled lobster and add an equal quantity of chopped fresh mushrooms. Season with salt and red pepper, add enough butter to make the mixture stick together, fill individual baking-dishes, cover with crumbs, and bake.

BUTTERED LOBSTER—III

Split a boiled lobster lengthwise, rub the cut surface with butter, and place in a baking pan in a moderate oven, seasoning first with salt and pepper. Bake for forty minutes, basting with melted butter, if required.

BUTTERED LOBSTER—IV

Put into a saucepan three tablespoonfuls of butter and the meat of two boiled lobsters cut fine. Season with salt, red pepper, and mustard, and add half a cupful of cracker crumbs. Simmer for ten minutes. Fill individual baking-dishes, cover with crumbs, dot with butter, and brown in the oven.

LOBSTER CROQUETTES—I

Prepare Creamed Lobster according to directions previously given, adding the juice of a lemon, a teaspoonful of anchovy paste, and

grated nutmeg to season. When thoroughly hot, mix in the beaten yolk of an egg and enough bread crumbs to make a paste. Cool, shape into croquettes, dip into egg and crumbs, and fry in deep fat. The mushrooms may be omitted.

LOBSTER CROQUETTES—II

Rub through a sieve the meat and coral of a boiled lobster. Season with salt and red pepper, add two tablespoonfuls of melted butter and enough crumbs to shape evenly. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

LOBSTER CROQUETTES—III

Make a thick paste of two cupfuls of chopped lobster meat, one-half cupful of bread crumbs, and a thick cream sauce made of four tablespoonfuls of cream thickened with a teaspoonful of butter, rolled in flour. Dissolve a pinch of soda in the cream. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

LOBSTER CREAM CROQUETTES

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of cream and cook until thick,

stirring constantly. Season with salt, red pepper, and mustard. Add two cupfuls of chopped cooked lobster, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

ESCALLOPED LOBSTER—I

Cover the bottom of a baking-dish with fine bread crumbs. Put in a layer of lobster and season with pepper and salt. Add another layer of crumbs and repeat until the dish is full, having crumbs and butter on top. Pour over enough milk to moisten, and bake about twenty minutes.

ESCALLOPED LOBSTER—II

Butter a baking-dish, cover the bottom with crumbs. Add a layer of chopped boiled lobster, season with salt, pepper, and dots of butter, and repeat until the dish is full, having crumbs and butter on top. Add sufficient milk to moisten, and bake about twenty minutes.

ESCALLOPED LOBSTER—III

Butter a baking-dish and put into it a layer of lobster meat picked fine. Sprinkle with salt, pepper, and lemon juice. Cover with crumbs, dot with butter, and repeat until the dish is full, having crumbs and butter on top.

To a quart of the mixture allow one pint of cream. Pour the cream in carefully, bake for half an hour, and serve hot.

ESCALLOPED LOBSTER—IV

Chop fine the meat of a boiled lobster and add the pounded coral. Season with salt, red and black pepper, and grated nutmeg. Put into a saucepan one tablespoonful of butter, a teaspoonful of minced parsley, three tablespoonfuls of cream, and the juice of a lemon. Add the lobster and heat thoroughly, stirring constantly. Butter individual baking-dishes, fill with the mixture, cover with crumbs, dot with butter, and bake until brown.

ESCALLOPED LOBSTER IN THE SHELL

Put into a saucepan two tablespoonfuls of butter and when it melts add one tablespoonful of flour. Cook thoroughly, add one cupful of white stock, and one cupful of cream or milk. Cook until thick, stirring constantly, and season with salt and paprika. Add the lobster, reheat, take from the fire, add a pinch of soda dissolved in a little milk, a tablespoonful of minced parsley, the juice of half a lemon, and the beaten yolks of two eggs. Fill the lobster-shells, cover with crumbs, dot with butter, sprinkle with grated Parmesan cheese, and brown in the oven.

CURRIED LOBSTER—I

Prepare according to directions given for Creamed Lobster, seasoning highly with curry powder and adding a little lemon-juice.

CURRIED LOBSTER—II

Put into a saucepan three tablespoonfuls of butter and when it melts add two tablespoonfuls of flour and a teaspoonful of curry powder. Cook until it is brown, then add one and one half cupfuls of stock, and cook until thick, stirring constantly. Season with salt and pepper, add the meat of a boiled lobster coarsely cut, reheat, and serve. A small chopped onion may be fried in the butter before adding the flour and curry powder.

CURRIED LOBSTER—III

Chop fine two small onions and fry brown in butter. Add one tablespoonful of curry powder and one cupful of stock or water. Cook until thick, stirring constantly. Add the meat of a boiled lobster and cook for twenty minutes. Season with salt, lemon-juice, and cayenne. Serve with boiled rice.

CURRIED LOBSTER—IV

Melt two tablespoonfuls of butter and fry in it a slice of onion chopped fine. Add two table-

spoonfuls of flour and one of curry powder, and cook thoroughly. Add two cupfuls of cream or stock, and cook until thick, stirring constantly. Add two tablespoonfuls of butter and the pounded coral of the lobster. Add two cupfuls of boiled lobster cut into dice, reheat, take from the fire, add the yolks of three eggs, well beaten, and serve.

CURRIED LOBSTER—V

Cut the meat of a boiled lobster into dice. Mix together four tablespoonfuls of butter, a teaspoonful of curry powder, and half a teaspoonful each of made mustard and Worcestershire sauce. Season with salt and red pepper, heat hissing hot, and fry the lobster in it.

CURRIED LOBSTER—VI

Fry a chopped onion brown in two tablespoonfuls of butter, adding salt, pepper, and minced parsley to season. Add one tablespoonful each of corn-starch and curry powder, and cook thoroughly. Add one cupful of white stock, and cook until thick, stirring constantly. Take from the fire, add a tablespoonful of wine or lemon-juice, and strain the hot sauce over the lobster meat cut into large pieces. Serve with a border of boiled rice.

AMERICAN LOBSTER CURRY

Put three tablespoonfuls of butter into a saucepan and fry in it a chopped onion and two tablespoonfuls of minced ham. Add two tablespoonfuls of flour and two of curry powder. Cook thoroughly, add one cupful of Catawba wine and three cupfuls of white stock. Season with salt, red pepper, and minced parsley, and cook until thick. Add the meat of three boiled lobsters, cover, and cook slowly for half an hour. Take from the fire, add the juice of a lemon, and serve with plain boiled rice. Half of this recipe is sufficient for a small family.

QUICK LOBSTER CURRY

Fry a tablespoonful of grated onion in a tablespoonful of butter. Add a tablespoonful of flour and a teaspoonful of curry powder. Cook thoroughly, add four tablespoonfuls of cream in which a pinch of soda has been dissolved, and cook until thick. Add two cupfuls of boiled lobster meat coarsely cut, reheat, and serve.

STUFFED CURRIED LOBSTER

Mix together half a cupful of cream, a tablespoonful of curry powder, and a tablespoonful of flour. Bring to the boil, add the chopped meat of one boiled lobster, season with salt and red pepper, and heat thoroughly. Fill the lobster

shells, cover with crumbs, dot with butter, and brown in the oven.

BROWN LOBSTER CURRY

Melt three tablespoonfuls of butter and fry in it two small onions, chopped fine. Dredge with one tablespoonful of flour and cook until brown. Add two cupfuls of stock, salt and pepper to season, the juice of a lemon, and one tablespoonful of curry powder rubbed smooth with a little cold water. Cook until thick, add the meat of a boiled lobster, reheat, and serve with boiled rice and ice-cold bananas.

CURRIED LOBSTER CUTLETS

Prepare a curry sauce according to directions given in the preceding recipe. Chop fine the meat of two boiled lobsters and rub it through a purée sieve. Put it into a saucepan and add enough of the sauce to moisten. Cook for half an hour, adding more sauce as needed. The sauce should be absorbed. Take from the fire, stir in two unbeaten eggs, and cool. Shape into cutlets, dredge with flour, dip in egg and crumbs, and fry in deep fat.

CURRIED LOBSTER A LA NEWBURG

Prepare according to directions given for Lobster à la Newburg III, adding a tablespoonful of curry powder diluted with cream just before putting in the eggs.

CURRY OF CREAMED LOBSTER

Fry one tablespoonful of chopped onion in one tablespoonful of butter. Add one tablespoonful of curry powder mixed with two tablespoonfuls of flour, and cook thoroughly. Add two cupfuls of boiling milk and cook until thick, stirring constantly. Season with salt and pepper, add two cupfuls of boiled lobster, reheat, and serve.

SOUTH-SEA LOBSTER CURRY

Grate a cocoanut and soak it for an hour in two cupfuls of milk. Chop fine half an onion, a clove of garlic, and a sprig of parsley. Fry in two tablespoonfuls of butter, add one and one-half tablespoonfuls of curry powder mixed with an equal quantity of corn-starch, and cook thoroughly. Add the milk strained from the cocoanut and cook until thick, stirring constantly. Add the meat of a boiled lobster, reheat, season with salt, pepper, and powdered ginger, and serve very hot.

DEVILLED LOBSTER—I

Chop fine three shallots and fry light brown in butter. Add one cupful of milk, a teaspoonful of chutney, and season highly with salt, black pepper, and cayenne. Add the lobster, dredged with flour, cook until thick, put into a

baking-dish or individual dishes, sprinkle with crumbs, dot with butter, and brown in the oven.

DEVILLED LOBSTER—II

Pick out the meat from a boiled lobster, reserving the coral, season with salt, mustard, cayenne, and mushroom catsup. Put into a buttered saucepan and heat thoroughly, adding enough hot water to keep the mixture from burning. Rub the coral smooth with the liquor, mix with a tablespoonful of melted butter, add to the lobster, keep hot five minutes longer, and serve.

DEVILLED LOBSTER—III

Prepare according to directions given for Creamed Lobster on Toast, seasoning with salt, red pepper, grated onion, Worcestershire, made mustard, and minced parsley. Add the yolks of three hard-boiled eggs rubbed through a sieve and serve hot with crackers, or cold as a filling for sandwiches.

DEVILLED LOBSTER—IV

Fry two tablespoonfuls of chopped shallots in two tablespoonfuls of butter. Add a tablespoonful of flour, cook thoroughly, add two cupfuls of stock, and cook until thick, stirring constantly. Add the meat of two boiled lobsters coarsely cut, and season highly with salt, Worcestershire

sauce, and red and white pepper. Add one-half cupful of freshly grated bread crumbs and cook five minutes longer. Take from the fire, add the yolks of four eggs well beaten, a tablespoonful of minced parsley, and the juice of half a lemon. Fill buttered individual baking-dishes, cover with crumbs, dot with butter, and brown in the oven.

DEVILLED LOBSTER—V

Use two cupfuls of lobster meat cut into dice. Reserve the coral and rub it to a paste with butter and lemon juice. Heat two tablespoonfuls of butter in a saucepan, add the lobster meat, then season highly with salt, paprika, made mustard, tabasco, and Worcestershire. When it boils add the coral paste, mix thoroughly, and serve very hot.

BAKED DEVILLED LOBSTER

Prepare according to directions given for Baked Lobster Fricassée, seasoning highly with salt, red pepper, white pepper, minced parsley, onion-juice, mustard, and Worcestershire sauce. Bake according to directions previously given.

DEVILLED LOBSTER ON TOAST

Prepare according to directions given for Creamed Lobster on Toast, seasoning with salt,

red pepper, grated onion, Worcestershire, made mustard, and minced parsley. Add the yolks of two hard-boiled eggs chopped fine, and enough crumbs to make a smooth paste. Spread on slices of buttered toast, rub with melted butter, and brown in the oven.

FRIED DEVILLED LOBSTER

Prepare Creamed Lobster according to directions previously given, omitting the mushrooms, and seasoning with grated nutmeg; add the yolks of three hard-boiled eggs mashed fine and fill the shell of the lobster, carefully. Brush with egg slightly beaten, sprinkle with crumbs, and fry carefully in deep fat. Serve with a garnish of cress, and tartare sauce, which is merely a mayonnaise to which chopped herbs, pickles, and olives have been added.

MAY IRWIN'S DEVILLED LOBSTER

Put into a double boiler one cupful each of milk and cream. Thicken with two tablespoonfuls of flour rubbed smooth with a little cream and cook until thick. Add the chopped meat of two boiled lobsters, season with salt and pepper, and make the mixture very hot with dry mustard and red pepper. Cook for twenty minutes. Turn into a buttered baking-dish, sprinkle with crumbs, dot with butter, and brown in the oven.

DEVILLED LOBSTER CROQUETTES

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly. Add two cupfuls of stock, and cook until very thick, stirring constantly. Add the meat of a boiled lobster cut fine, and season highly with salt, red pepper, Worcestershire, and tabasco sauce. Take from the fire, add the yolks of four eggs, well beaten, and cool. Shape into croquettes, dip into egg and crumbs, and fry in deep fat.

DEVILLED STUFFED LOBSTER

Prepare according to directions given for Devilled Lobster Croquettes. Fill the lobster shell with the mixture, brush with beaten egg, cover with crumbs, dot with butter, and brown in the oven.

LOBSTER FARCI—I

Prepare Creamed Lobster according to directions previously given, omitting the mushrooms or not, as preferred, and add the mashed yolks of two hard-boiled eggs. Butter individual baking-dishes, fill with the mixture, cover with crumbs, dot with butter, and bake until brown.

LOBSTER FARCI—II

Melt one tablespoonful of butter, add two

tablespoonfuls of flour, cook thoroughly, and add one cupful of milk. Cook until thick, stirring constantly. Add the meat of a boiled lobster, chopped fine, one-half cupful of bread crumbs, a tablespoonful of chopped parsley, and the yolks of four hard-boiled eggs mashed fine. Season with salt, paprika, and grated nutmeg. Have the lobster-shells clean, cut off the under part of the shell, and join the large ends of the two tail shells to the body. Fill these shells with the mixture, brush the top with beaten egg, sprinkle with grated bread crumbs, and brown in a hot oven. Serve in the shells.

LOBSTER FARCI—III

Chop fine the meat of two boiled lobsters, season with salt, red and black pepper, and lemon-juice. Add one cupful of bread crumbs and enough melted butter to make a smooth paste. Fill the shell of the lobster, cover with crumbs, dot with butter, and brown in the oven.

LOBSTER FRITTERS—I

Melt one tablespoonful of butter, add two of flour, and cook thoroughly. Add one cupful of cream and cook until thick, stirring constantly. Season with salt, red pepper, and dry mustard, and add two cupfuls of chopped boiled lobster. Take from the fire, add one tablespoonful of

sherry, and cool. Drop by spoonfuls into deep fat.

LOBSTER FRITTERS—II

Prepare according to directions given for Lobster Fritters I, shaping the cooled mixture into small balls. Make a batter of one egg, half a cupful of milk, half a cupful of cream, and enough flour to make a batter that will drop easily from a spoon. Coat the lobster balls with the fritter batter and fry brown in deep fat.

LOBSTER CANAPES—I

Dry in the oven the coral of a lobster, and pound it fine. Mix with two tablespoonfuls of butter and rub to a paste. Chop fine one cupful of boiled lobster and mix it with two tablespoonfuls of olive oil, one tablespoonful of lemon juice, and salt, paprika, and black pepper to season. Spread small circles of toast with the prepared butter, then with the lobster. Garnish with capers, and minced parsley.

LOBSTER CANAPES—II

Dry the coral of two large lobsters and pound it fine. Mix to a smooth paste with the green fat and add enough pounded yolk of hard-boiled egg to make the desired quantity. Season with salt, red pepper, and lemon juice. Make to a

paste with melted butter if too dry. Spread on thin crackers and serve as a first course at luncheon or dinner.

LOBSTER SOUFFLÉ—I

Put the meat of a boiled lobster through a sieve. Add the yolks of three eggs beaten with half a cupful of cream, half a teaspoonful of anchovy paste, and a tablespoonful of sherry. Season with salt and cayenne, and fold in carefully the whites of the eggs beaten to a stiff froth. Fill a buttered mould with the mixture and steam for half an hour. Serve immediately.

LOBSTER SOUFFLÉ—II

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of milk, and cook until thick. Add one and one-quarter cupfuls of boiled lobster meat which has been rubbed through a sieve, and season with salt, cayenne, grated onion, minced parsley, and lemon juice. Heat thoroughly, take from the fire, and add the yolks of three eggs well beaten. Fold in the stiffly beaten whites of the eggs, pour into a buttered soufflé dish, and bake carefully.

LOBSTER SOUFFLÉ À LA FRANÇAISE

Melt one tablespoonful of butter, add two

tablespoonfuls of flour, and cook thoroughly. Add half a cupful of milk, and cook until thick, stirring constantly. Add one cupful of chopped boiled lobster, and half a dozen chopped oysters. Season with salt, pepper, and grated nutmeg. Take from the fire, add the yolks of three eggs, well beaten, and fold in carefully half a cupful of cream, whipped solid, and the whites of the eggs, stiffly beaten. Turn into a buttered mould, and steam for half an hour. Serve with a cream sauce.

LOBSTER CUTLETS—I

Prepare according to directions given for Lobster Croquettes, shape into cutlets, dip into egg and crumbs, and fry in deep fat. The mushrooms may be omitted.

LOBSTER CUTLETS—II

Pick out the meat from two small boiled lobsters, season with salt, mace, nutmeg, black pepper, and cayenne, mix with the yolks of two eggs, well beaten, and the white of one, and add a teaspoonful of anchovy paste. Rub through a sieve, dredge with flour, shape into cutlets, dip into egg and crumbs, and fry in deep fat. Serve with a sauce of melted butter to which the pounded lobster coral and a little anchovy paste have been added.

LOBSTER CUTLETS—III

Put into a saucepan three tablespoonfuls of butter, and when it melts, add one tablespoonful of flour. Cook thoroughly, add one cupful of chicken stock or cream, and cook until thick, stirring constantly. Add two cupfuls of chopped lobster meat, and salt, paprika, and white pepper to season. Take from the fire, add two eggs, well beaten, a tablespoonful of lemon juice, and cool. When cold shape into cutlets and stick a small lobster claw into the small end of each cutlet. Dip into egg and crumbs, and fry in deep fat.

LOBSTER CUTLETS À LA VICTORIA

Prepare Creamed Lobster according to directions previously given, using the mushrooms. Fry two tablespoonfuls of chopped shallots in butter and add to the creamed lobster. Season with salt, white pepper, cayenne, and grated nutmeg, and add the yolks of four eggs, well beaten. Heat thoroughly, but do not boil. Take from the fire, add a teaspoonful of minced parsley, and the juice of half a lemon. Cool, shape into cutlets, inserting a lobster claw in each small end, dip in egg and crumbs, and fry in deep fat. Serve with tomato sauce.

LOBSTER PATTIES—I

Prepare Creamed Lobster according to direc-

tions previously given, and proceed as for Oyster Patties.

LOBSTER PATTIES—II

Melt three tablespoonfuls of butter, add two tablespoonfuls of flour, and cook until brown. Add one and one-half cupfuls of hot cream, and cook until thick, seasoning with salt, red pepper, grated nutmeg, lemon juice, and minced parsley. Cook until thick, stirring constantly, and add one cupful of cooked lobster, half a dozen chopped mushrooms, and one truffle chopped fine. Fill patty cases or individual dishes, cover with bread crumbs fried brown in butter, and reheat.

LOBSTER COQUILLES—I

Prepare Creamed Lobster according to directions previously given, omitting the mushrooms. Fry two tablespoonfuls of chopped shallot in two tablespoonfuls of butter, add three tablespoonfuls of white wine, and the juice of half a lemon. Add a tablespoonful of minced parsley, and season with salt, grated nutmeg, and red and white pepper. When the seasoning is very hot, add it to the creamed lobster. Take from the fire, add the yolks of four eggs, well beaten, and fill buttered individual shells or baking dishes. Cover with crumbs, dot with butter, and brown in the oven.

LOBSTER COQUILLES—II

Prepare Creamed Lobster according to directions previously given, omitting the mushrooms, if desired. Season with salt, paprika, and lemon juice. Butter individual baking dishes, fill with the mixture, moisten with cream, cover with crumbs, dot with butter, and bake until brown.

STUFFED LOBSTER

Use two boiled lobsters and take out the meat carefully, preserving, as far as possible, the shape of the shells. Cut the meat into dice and sprinkle it with a sauce made of a small onion, chopped, a tablespoonful of minced parsley, a pinch of powdered clove, and half a cupful of vinegar. Fry in butter one-quarter of a pound of fresh mushrooms. Add one-quarter cupful of Madeira, one tablespoonful of minced parsley, and salt, red and black pepper to season highly. Add the lobster, shaken free from the sauce, and the yolks of two hard-boiled eggs, chopped fine. Fill the shells with the stuffing, cover with crumbs, dot with butter, and brown in the oven.

STUFFED LOBSTER À LA NARRAGANSETT

Pick out the meat of two boiled lobsters, chop fine, and season with salt, pepper, and

vinegar. Put into a saucepan two tablespoonfuls of butter and fry in it two tablespoonfuls of chopped shallots. Add one tablespoonful of flour, cook thoroughly, and add two cupfuls of cream or chicken stock. Cook until thick, add the lobster, and half a cupful of bread crumbs. Cook for five minutes, seasoning with salt, white pepper, cayenne, and grated nutmeg. Take from the fire, and add the yolks of four eggs, well beaten, the juice of half a lemon, and a tablespoonful of minced parsley. Fill the lobster shells, cover with crumbs, dot with butter, and brown in the oven.

STEWED LOBSTER—I

Arrange on a hot platter the meat of two boiled lobsters cut into large pieces. Heat half a cupful of beef stock with two tablespoonfuls of sherry, season with salt, minced parsley, and cayenne, and add two tablespoonfuls of vinegar. Stir into the sauce three tablespoonfuls of bread crumbs mixed with six tablespoonfuls of melted butter, reheat, spread over the hot lobster, and serve at once.

STEWED LOBSTER—II

Cut the meat of a boiled lobster into cubes and put into one cupful of stock. Cook for ten minutes, add the juice of a lemon, and cook for five minutes longer. Add one-half cupful of

boiling milk, and two tablespoonfuls of butter rolled in flour. Cook until thick, stirring constantly, season with salt and red pepper, and serve.

STEWED LOBSTER À LA GLOUCESTER

Arrange on a serving-dish the meat of two boiled lobsters, and sprinkle with vinegar. Cover and keep hot. Heat two tablespoonfuls of beef extract with a glass of sherry and two tablespoonfuls of vinegar. Add one tablespoonful of cracker crumbs and three of melted butter, season with salt and red pepper, reheat, pour over the lobster, and serve.

LOBSTER STEWED IN CREAM

Put into a saucepan half a cupful of cream and a teaspoonful of flour rubbed smooth with butter. Bring to the boil, stirring constantly. Season with salt and pepper, add a tablespoonful of butter and the meat of the boiled lobster coarsely cut. Reheat and serve.

QUICK LOBSTER STEW

Put the meat of a boiled lobster into a saucepan with sufficient cream to moisten. Add one tablespoonful of butter, and salt and pepper to season. Bring to the boil and serve at once, on toasted crackers.

LOBSTER IN CRUSTS—I

Prepare Lobster Salad according to directions elsewhere given. Cut small pieces from the tops of French rolls and scoop out the crumbs, leaving a thin shell. Fill with the salad, put the cover on, tie with baby ribbon, and serve.

LOBSTER IN CRUSTS—II

Prepare the shells according to directions given for Lobster in Crusts I, and toast or fry the shells thus made. Fill with hot Creamed Lobster, and serve.

RAGOUT OF LOBSTER

Put into a saucepan two tablespoonfuls of butter and fry in it a large onion chopped fine. Add one cupful of soup stock, salt, red pepper, and mace to season, and the juice of a lemon. When boiling hot add the meat of a boiled lobster, reheat, and serve.

RAGOUT OF LOBSTER AND OYSTERS

Heat two tablespoonfuls of butter and fry in it the meat of a boiled lobster cut into dice. Season with salt, red pepper, and grated onion. Add one tablespoonful of flour and cook thoroughly. Add the liquor drained from two dozen oysters and cook until thick, stirring

constantly. Take from the fire, add the par-boiled oysters and the yolks of two eggs beaten with three tablespoonfuls of sherry. Heat thoroughly, but do not boil, and serve at once.

LOBSTER BAKED IN THE SHELL

Prepare as for broiling, and lay in a dripping pan, cut side down. Bake for twenty minutes, rubbing twice with melted butter meanwhile. Serve with the sauce given in the recipe above.

BAKED LOBSTER À LA BECHAMEL

Prepare Creamed Lobster according to directions previously given, omitting the mushrooms. Season with salt, red and black pepper, a grating of nutmeg, and the juice of half a lemon. Add two tablespoonfuls of butter, one of minced parsley, and the beaten yolks of four eggs. Reheat, fill the lobster shells, cover with crumbs, dot with butter, and brown in the oven.

CREAMED LOBSTER

Pick out the meat of a boiled lobster, cut it into dice, and mix with it an equal quantity of fresh mushrooms cut small. In a saucepan melt a tablespoonful of butter, add salt, pepper, and minced parsley to season, and add two tablespoonfuls of flour. Cook thoroughly, add two cupfuls of cream, and cook until thick. Add the

lobster and mushrooms and simmer slowly until done.

BAKED CREAMED LOBSTER

Prepare Creamed Lobster according to directions given above and fill the shell of the lobster with it. Sprinkle with crumbs, dot with butter, and bake until brown.

CREAMED LOBSTER ON TOAST

Pick out the meat of a boiled lobster, sprinkle with salt and pepper, and pour over it the juice of a lemon. Melt a tablespoonful of butter, add two tablespoonfuls of flour, cook thoroughly, add two cupfuls of cream and cook until thick. Add the lobster, reheat, and serve on circles of buttered toast.

JELLIED LOBSTER

Soak half a package of gelatine in cold water until soft, and dissolve by gentle heat in one cupful of chicken stock. Chop fine the meat of two boiled lobsters, mix with half a cupful of mayonnaise, and add one tablespoonful of stewed and strained tomatoes. Mix with the chicken stock and beat in a cold place until the mixture commences to thicken. When stiff turn into a mould which has been wet with cold water and set in a cold place to harden.

At serving time turn out on a platter, garnish with parsley, and serve with mayonnaise or tartare sauce.

BROILED LOBSTER

Split a boiled lobster lengthwise, rub the cut surface with soft butter, and broil over a slow fire.

FRIED LOBSTER

Break the meat of a boiled lobster into large pieces, season, dip into egg and crumbs, and fry in deep fat. Serve with a mayonnaise to which chopped olives, pickles, and parsley have been added.

LOBSTER RISsoles

Cut good pastry into circles with a biscuit cutter. Lay a teaspoonful or more of Creamed Lobster on half of each circle, fold the other half over it, pinch the edges together, and fry in deep fat.

LOBSTER IN RAMEKINS

Prepare Creamed Lobster according to directions previously given, omitting the mushrooms or not as preferred. Fill buttered individual baking dishes, cover with cracker crumbs

mixed with melted butter, and bake until the crumbs are brown.

BOILED LOBSTER

Have ready a large kettle of boiling water and plunge a lobster in head downward. Cover, boil half an hour, drain, and serve with melted butter.

LOBSTER AU GRATIN

Melt a tablespoonful of butter, add a tablespoonful of flour, and two cupfuls of white stock. Season with salt and pepper, cook until thick, add the meat of a boiled lobster coarsely cut, stir in the beaten yolks of three eggs, take from the fire, put into a buttered baking dish, cover with crumbs, dot with butter, and bake until brown.

LOBSTER SALAD

Pick out the meat of a boiled lobster and marinate for an hour in French dressing. At serving time, drain, cut coarsely, mix with a stiff mayonnaise and serve on lettuce leaves. Finely cut celery or mushrooms may be added if desired.

SPINDLED LOBSTER

Cut the meat of a boiled lobster into squares, season with salt, pepper, grated nutmeg, and

Worcestershire sauce. Cover with olive oil and let stand an hour. Arrange on skewers, alternating with large fresh mushrooms. Broil and serve on toast with a sauce made of melted butter, lemon juice, and minced parsley. Garnish with rashers of bacon.

LOBSTER SANDWICHES

Chop fine the meat of a boiled lobster. Season with tabasco, lemon juice, and oil, and spread upon thin slices of bread. Use mayonnaise instead of butter.

CRUMBED LOBSTER

Put into a saucepan the meat of two boiled lobsters, chopped fine. Add one cupful of bread crumbs, two tablespoonfuls of butter, half a cupful of milk, and salt and cayenne to season. Bring to the boil quickly, and serve at once.

LOBSTER EN BROCHETTE

Cut the meat of a boiled lobster into large pieces, season with salt, pepper, and lemon juice. String on silver skewers, alternating with large fresh mushrooms. Dip in oil and broil, or in beaten egg and crumbs and fry. Serve on toast with a sauce made of melted butter, lemon juice, and minced parsley. Garnish with parsley and rashers of bacon.

LOBSTER CREAM

Chop fine the meat of a boiled lobster. Cook half a cupful of stale bread crumbs in half a cupful of milk, for ten minutes. Add the lobster, one-fourth of a cupful of cream, two teaspoonfuls of anchovy paste, salt and cayenne to season, and the whites of three eggs, beaten stiff. Turn into a buttered mould, set into a pan of hot water, cover the top of the dish with buttered paper, and bake for twenty minutes in a moderate oven.

LOBSTER WIGGLE

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of cream, and salt and pepper to season. Cook until thick, add one and one-half cupfuls of boiled lobster meat, and one teaspoonful each of lemon juice and minced parsley. When hot, add half a can of French peas, bring to the boil, and serve on toast.

LOBSTER IN RICE CASE

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add one-half cupful each of cream and white stock, stirring constantly. Season with salt, pepper, and a tablespoonful of minced parsley. Add two cupfuls of boiled lobster meat, and

reheat. Take from the fire, and add the yolks of two eggs, well beaten. Line a buttered mould with boiled rice and pour the lobster into the centre. Cover with more rice, and steam for half an hour.

SALPICON OF LOBSTER

Put one tablespoonful of butter into a saucepan. When it melts add one teaspoonful of flour. Cook thoroughly. Add one-fourth cupful of white stock and one-fourth cupful of cream. Cook until thick, stirring constantly. Add six mushrooms and one truffle, finely chopped, and enough chopped boiled lobster to make a smooth paste. Season with salt and cayenne, and use as a filling for patties or crusts.

LOBSTER KROMESKIES

Beat two eggs with two teaspoonfuls of flour and four tablespoonfuls of milk. Add the chopped meat and the pounded coral of a boiled lobster, and two hard-boiled eggs, chopped fine. Season with salt, pepper, and mace, and drop by spoonfuls into deep fat.

LOBSTER SAVORY

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly.

Add two cupfuls of brown beef stock, one tablespoonful of chopped ham, two tablespoonfuls each of carrot and celery, one teaspoonful each of minced onion and parsley, and salt, pepper, and a pinch of powdered clove to season. Cook until the vegetables are soft, add one cupful of lobster meat and two tablespoonfuls of chopped mushrooms, reheat, and serve on toast.

FRIZZLED LOBSTER

Cut the meat of a boiled lobster into dice. Melt three tablespoonfuls of butter and heat the lobster in it. Season with salt, red pepper, and lemon juice, and serve piping hot.

LOBSTER TARRAGONA

Melt two tablespoonfuls of butter and fry in it a chopped and seeded green pepper. Add two tablespoonfuls of tarragon vinegar and two cupfuls of boiled lobster cut into dice. When boiling hot add two eggs beaten smooth with two cupfuls of boiling cream. Cook over hot water to prevent curdling and add salt to taste. If it curdles add a pinch of soda. Sherry may be used instead of the tarragon.

POTTED LOBSTER

Take out the meat of a boiled lobster and

keep the white meat by itself. Pound to a paste and rub in a tablespoonful of butter, seasoning with salt, pepper, and powdered mace. Butter a small stone jar, and press in the lobster, first white meat, then a layer of dark meat, then coral. Melt butter and cover the top of the jar.

LOBSTER CHOWDER

Chop fine the meat of a boiled lobster. Scald one quart of milk, add a pinch of soda, salt, red and black pepper to season, and two tablespoonfuls of butter rolled in flour. Cook until it thickens, add the lobster, and simmer for five minutes. Line a tureen with toasted and buttered crackers, pour the chowder over, and serve very hot.

BAKED LOBSTER

Prepare according to directions given for Baked Oysters I.

PIGS IN BLANKETS

Cut the meat of a boiled lobster into pieces the size of an oyster. Dredge with flour, wrap a slice of bacon around each one, pin with a wooden tooth pick, and fry until the bacon is crisp.

LOBSTER À L'ALLEMANDE

Melt one tablespoonful of butter, add a tablespoonful of flour, cook thoroughly, and add one cupful of white stock. Cook until thick. Beat together the yolks of two eggs, one tablespoonful of olive-oil, and one tablespoonful of lemon juice. Combine mixtures very carefully, pouring the sauce over the eggs. Reheat in butter the meat of two boiled lobsters. Season with salt and pepper, and add one tablespoonful of curry powder made smooth with two tablespoonfuls of white wine. Cook for two minutes, add the sauce, and reheat, but do not boil. Serve with a border of boiled rice.

LOBSTER À LA BALTIMORE

Use two large boiled lobsters or three small ones. Pick out the meat carefully. Prepare a court-bouillon by boiling together for ten minutes two cupfuls each of water and white wine, a carrot, an onion chopped fine, two sprigs of parsley, a very small stalk of celery, a clove, two peppercorns, half a bay-leaf, and half a teaspoonful of salt. Add the boiled lobster to the court-bouillon, simmer for ten minutes, and let cool in the liquid. Fry brown in a little olive oil two finely chopped shallots. Add to the lobster and the liquid and reheat. Put into a saucepan one tablespoonful of butter and one

of flour. Cook until thoroughly blended, then add the liquid from which the lobster has been skimmed out. Season with salt and red pepper and cook for ten minutes, stirring constantly. Add one-half cupful of cream and a teaspoonful of butter and reheat. Put into a serving-dish, pour over three tablespoonfuls of brandy, light the brandy, and serve as soon as it has burned off.

LOBSTER À LA BECHAMEL

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one-half cupful each of cream and white stock, and cook until thick, stirring constantly. Season with salt, pepper, grated nutmeg, powdered mace, and lemon juice. Add the meat of a boiled lobster with the dried and pounded coral, reheat, take from the fire, add the yolks of four eggs well beaten, and serve.

STUFFED LOBSTER À LA BECHAMEL

Prepare according to directions given for Lobster à la Bechamel, and fill the lobster shells with the mixture. Cover with crumbs, dot with butter, and brown in the oven.

LOBSTER À LA BORDEAUX

Chop fine a shallot and the stalks of four mush-

rooms. Fry in a tablespoonful of butter. Add the meat of a boiled lobster cut into dice, one cupful of stewed and strained tomatoes, and salt and pepper to season. Heat thoroughly and turn into the lobster shell. Fry in butter the caps of four mushrooms and press into the top of the mixture. Cover the mushrooms with a little tomato sauce. Cover the whole with crumbs, dot with butter, and brown in the oven.

STEWED LOBSTER À LA BORDELAISE

Reheat the meat from two boiled lobsters with a chopped shallot and half of a small carrot, sliced, in sufficient red wine to cover. Season with salt, pepper, and nutmeg. In another saucepan put a teaspoonful of butter melted, add two teaspoonfuls of flour, cook thoroughly, add one cupful of chicken stock and two tablespoonfuls of the liquor from mushrooms. Cook slowly until smooth and thick, skim out the lobster, drain, add to the sauce, reheat, and serve.

LOBSTER À LA BORDELAISE—I

Bruise a clove of garlic, and mix with two bay-leaves, a small bunch each of parsley and thyme, and salt and pepper to season. Spread upon the meat of two boiled lobsters, add sufficient white wine to cover it, and keep hot for twenty-five minutes. Skim out the lobster and drain it.

Melt in a saucepan two tablespoonfuls of butter and fry brown in it a sliced onion and a shallot. Dredge with flour, cook thoroughly, and add enough of the liquor from the lobster to make a moderately thick sauce. Season highly with salt and pepper, add one cupful of stewed and strained tomato and the drained lobster. Re-heat and serve.

LOBSTER À LA BORDELAISE—II

Melt two tablespoonfuls of butter and fry in it one small carrot, one small onion, and two cloves of garlic, chopped fine. Add half a cupful of white wine, one glass of brandy, the meat of two boiled lobsters, and parsley, salt, and cayenne to season. Simmer ten minutes, and serve at once.

LOBSTER À LA BROOKLYN

Melt one heaping tablespoonful of butter, and fry in it one tablespoonful of chopped onion. Add one tablespoonful of flour, and cook thoroughly. Add one cupful of white stock, half a cupful of cream, and salt and pepper to season. Take from the fire, and add one wineglassful each of sherry and Madeira. Keep the sauce hot. Chop fine the meat of two boiled lobsters and to each cupful of the meat add one-half cupful of bread crumbs, a wineglassful of Madeira, and salt and pepper to taste. Make to a paste with

the sauce, fill the lobster shells, sprinkle with crumbs, dot with butter, and brown in the oven. Serve with the remaining sauce.

LOBSTER À LA CAPE COD

Split a boiled lobster, put into a baking pan. Sprinkle with chopped onion and cayenne, cover, and cook for five minutes. Add one-half cupful of stewed and strained tomatoes, and cook for three minutes longer. Add two tablespoonfuls of sherry, and cook for ten minutes. To the coral and green fat of the lobster add one tablespoonful of sherry, two tablespoonfuls of tomato juice, and a teaspoonful of butter. Take up the lobster, put the sauce into the pan, bring to the boil, pour over the lobster, and serve.

LOBSTER À LA CECIL

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add one-half cupful of cream and one-half cupful of stock. Cook until thick, stirring constantly. Add the chopped meat of a boiled lobster, and season to taste. Heat thoroughly, take from the fire, and add the yolk of an egg well beaten. Arrange in individual dishes, sprinkle with minced parsley, and serve.

LOBSTER À LA CHESAPEAKE

Cut the meat of a boiled lobster into small pieces and heat with one teaspoonful each of butter and salt. Add one cupful of cream, and cook for five minutes. Take from the fire, add the yolks of three eggs beaten with half a cupful of cream, and mix thoroughly. Fill the lobster shells, cover with crumbs, dot with butter, and brown in the oven.

LOBSTER À LA CRÈME

Pick the meat from a boiled lobster and cut it coarsely. Season with salt, pepper, and grated nutmeg. Add half a tablespoonful of vinegar and one teaspoonful of sherry. Let stand for two hours, then prepare according to directions given for Creamed Lobster.

LOBSTER À LA CRÈOLE—I

Remove the seeds from a green pepper and chop fine with a tomato and a very small onion. Heat two tablespoonfuls of butter, fry the chopped mixture in it, add one and one-half cupfuls of chicken stock, and simmer for ten minutes. Add the meat of two boiled lobsters, reheat, season to taste, and serve.

LOBSTER À LA CRÈOLE—II

Melt a tablespoonful of butter, add the meat

of a large boiled lobster and a cupful of boiling water. Cook slowly for twenty minutes. Skim out the lobster and keep hot. Fry in olive oil three sliced tomatoes and six sliced okras, an onion, and a green pepper, finely chopped. Add the liquid drained from the lobster, and cook until very thick. Rub through a sieve, spread upon a platter, arrange the pieces of lobster upon it, and serve with toasted crackers.

LOBSTER À LA DELMONICO

Put into a saucepan two tablespoonfuls of butter and fry brown in it one small onion, chopped fine. Add six cupfuls of stock and bring to the boil. Add two cupfuls of well-washed rice, salt and red pepper to season, and cook until the rice is soft. Add to the rice the meat of two boiled lobsters coarsely cut, two tablespoonfuls of butter, and four tablespoonfuls of grated Parmesan cheese. Reheat, add three tablespoonfuls of stewed and strained tomatoes, mix thoroughly, and reheat. After taking up in the serving dish, sprinkle with cheese.

LOBSTER À LA DUCHESS

Mix to a smooth paste the meat of a large lobster, two tablespoonfuls of butter, and one-half cupful each of cream and stock in which

two tablespoonfuls of flour have been rubbed smooth. Season with salt, pepper, and lemon-juice, put into a buttered baking-dish, cover with crumbs, dot with butter, and bake for half an hour.

LOBSTER À LA EMPRESS

Fry in butter a tablespoonful each of minced parsley and onion. Add a bean of garlic, chopped very fine, and a tablespoonful of flour. Cook thoroughly, add two cupfuls of white stock, and cook until thick, stirring constantly, and seasoning with salt and cayenne. Take from the fire, add two tablespoonfuls of white wine vinegar, and press through a fine sieve. Pour over the meat of two boiled lobsters, arranged on a platter.

LOBSTER À L' ESPAGNOLE

Cut the meat of a boiled lobster into large pieces. Fry it in olive oil with a tablespoonful of chopped onion, and salt, pepper, and minced parsley to season. Add one cupful of white stock, and one tablespoonful of Chablis. Cook for ten minutes, and serve very hot.

LOBSTER À LA INDIEN

Fry a chopped onion in two tablespoonfuls of butter, add one tablespoonful of flour and two

of curry powder. Cook thoroughly, add one and one-half cupfuls of white stock and three tablespoonfuls of white wine. Add the green fat and coral of two boiled lobsters and the yolks of four hard-boiled eggs. Rub through a fine strainer and reheat the lobster in the sauce. Cook two cupfuls of rice slowly in beef stock to cover, seasoning with butter and curry powder and adding a pinch of powdered saffron. Serve the lobster on a platter with a border of rice.

LOBSTER À LA ITALIENNE

Take out the meat from two boiled lobsters and cut into dice. Heat three tablespoonfuls of olive oil, add the lobster, one small onion, one green pepper, and three beans of garlic chopped fine. Season with salt and pepper, cook for five minutes, and add two tablespoonfuls of white wine. Cook for two minutes, then add one cupful of stewed and strained tomatoes, cook ten minutes longer, and serve.

LOBSTER À LA LYONS

Fry a teaspoonful of chopped onion in a tablespoonful of butter. Add one teaspoonful of flour, one cupful of beef stock, and one cupful of milk. Cook until smooth and thick, add the meat of a boiled lobster, season to taste, reheat, and serve.

**BROILED LOBSTER À LA MAÎTRE D'
HÔTEL**

Broil a lobster according to directions previously given. Serve with a sauce made of two tablespoonfuls of butter rubbed to a cream with a teaspoonful of minced parsley and a little lemon-juice. Season with salt and cayenne and spread over the broiled lobster.

LOBSTER À LA MARQUISE

Melt a tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add one cupful of white stock and half a cupful of cream. Cook until thick, stirring constantly, then add the coral of a lobster rubbed smooth with a tablespoonful of butter and a tablespoonful each of sherry and lemon juice. Reheat, boil the lobster in this sauce, and serve very hot.

STUFFED LOBSTER À LA MERINOLE

Fry a chopped onion in a tablespoonful of butter. Add the meat of a boiled lobster, a stalk of celery cut fine, and salt, pepper, made mustard, and curry powder to season. Add a cupful of cream and bring to the boil. Take from the fire, add the yolks of three eggs well beaten, and cool. When cold fill the lobster

shell, cover with crumbs and grated cheese, dot with butter, and brown in the oven.

LOBSTER À LA NANTAISE

Prepare a marinade, using the juice of two lemons, one onion chopped fine, one cupful of cold water, and salt, cayenne, powdered cloves, and mace to season. Pour over the meat of a boiled lobster coarsely cut and let stand closely covered for three hours. At serving time, shake free from the sauce, arrange on a platter, and serve with a stiff mayonnaise to which chopped chives and parsley have been added.

BROILED LOBSTER À LA NANTUCKET

Split a boiled lobster and remove the coral and fat. Brush the cut surfaces with melted butter and broil. Mix together in a small bowl four tablespoonfuls of olive oil, one tablespoonful of vinegar, half a teaspoonful of dry mustard and salt and white pepper to season. Add the coral and fat of the lobster rubbed smooth and cook over boiling water until thick, stirring constantly. Serve as a sauce, with the lobster.

LOBSTER À LA NAPLES

Melt one tablespoonful of butter and fry in it a small onion chopped fine. Add one tablespoonful of flour and cook thoroughly. Add

one cupful of stewed and strained tomatoes and cook until thick, stirring constantly. Season with salt and pepper, and add the meat of a boiled lobster cut into dice. Reheat and serve with a garnish of triangles of toast.

LOBSTER À LA NEWBURG—I

Use the meat of two boiled lobsters cut into dice. Reheat with one tablespoonful of butter and two small truffles cut fine and season highly with salt and pepper. Cook for five minutes, add a wineglassful of Madeira, cook for five minutes longer, then add the yolks of three eggs well beaten with one cupful of cream. Cook slowly until thick, then serve.

LOBSTER À LA NEWBURG—II

Put into a saucepan four tablespoonfuls of butter and when it melts add the meat of two boiled lobsters coarsely cut. Season with salt, pepper and grated nutmeg, add two tablespoonfuls each of brandy and sherry, and simmer for five minutes. Add the yolks of four eggs beaten smooth with one cupful of cream, cook for two minutes, and serve immediately.

LOBSTER À LA NEWBURG—III

Cut the meat of a boiled lobster into dice. Melt in a saucepan two tablespoonfuls of butter,

add one heaping tablespoonful of flour and the yolks of two hard-boiled eggs rubbed to a paste with a tablespoonful of cream in which a pinch of soda has been dissolved. Cook thoroughly, then add slowly one cupful of cream. When the mixture thickens, add the lobster, season with salt, paprika, and powdered mace, and re-heat. Just before serving add three tablespoonfuls of sherry.

LOBSTER À LA NEWBURG—IV

Reheat the meat of a boiled lobster in one cupful each of sherry and cream. Season with salt and paprika, and, when hot, thicken with a tablespoonful of cornstarch rubbed smooth with a little cream.

LOBSTER À LA NEWBURG—V

Put a tablespoonful of butter into a saucepan, add the meat of a boiled lobster, half a cupful of sherry, and salt, red pepper, and made mustard to season. Cook for ten minutes. Add one cupful of cream, one tablespoonful of flour rubbed smooth with a little of the cream, and the well beaten yolks of three eggs. Cook until thick and creamy, and serve at once.

LOBSTER À LA NEWBURG—VI

Prepare according to directions given for Lob-

ster à la Newburg—I, using two tablespoonfuls of butter, omitting the truffles, using sherry instead of Madeira, and adding a pinch of soda to the cream.

LOBSTER À LA NEWBURG—VII

Cut the meat of a boiled lobster into large pieces and pour over it half a cupful of sherry or Madeira or a quarter cupful of each. Let stand for three hours. Rub together two tablespoonfuls of butter and one of flour. Mix thoroughly with two-thirds of a cupful of cream, and heat, but do not boil. Add slowly to the sauce the yolks of three hard-boiled eggs, mashed smooth. Season with salt, pepper, and nutmeg, add the lobster, bring to the boil, and serve.

LOBSTER À LA NEWBURG—VIII

Put three tablespoonfuls of butter into a saucepan, and add the meat of a large boiled lobster, cut into dice. Season liberally with red pepper, add four tablespoonfuls of sherry and one tablespoonful of brandy. Cook for five minutes, then add the yolks of four eggs, beaten smooth with two cupfuls of cream. Cook until thick, but do not boil.

LOBSTER À LA NEWBURG—IX

Beat together the yolks of three eggs, two

cupfuls of cream, and four tablespoonfuls of sherry. Cook in a double boiler until thick and smooth, stirring constantly. Add two cupfuls of boiled lobster meat, season with salt and paprika, reheat, and serve.

LOBSTER À LA NEWBURG—X

Melt one tablespoonful of butter and add two cupfuls of boiled lobster meat. Season with salt and pepper, add four tablespoonfuls of Madeira or sherry, and cook for five minutes. Add the yolks of two eggs, beaten smooth with half a cupful of cream, cook one minute longer, and serve.

QUICK LOBSTER À LA NEWBURG—I

Prepare Creamed Lobster according to directions previously given, omitting the mushrooms, and add the yolk of one egg, beaten with two tablespoonfuls of sherry.

QUICK LOBSTER À LA NEWBURG—II

Put two cupfuls of cream into a double boiler. Add a pinch of soda, a wineglassful of sherry, and the beaten yolks of three eggs. Cook until thick, stirring constantly. Add two cupfuls of boiled lobster meat, season with salt and red pepper. Reheat and serve.

LOBSTER OMELET À LA PARISIENNE

Chop fine the meat of a large boiled lobster, season with salt, pepper, and powdered herbs. Add two cupfuls of white stock, one-quarter of a cupful of cream, and the juice of a lemon. Cook for ten minutes and rub through a sieve. Have ready a light omelet, spread the lobster mixture upon half of it, fold over, and serve.

LOBSTER À LA POULETTE

Melt three tablespoonfuls of butter, add three tablespoonfuls of flour, and cook thoroughly. Add one cupful each of cream and chicken stock, and cook until thick, stirring constantly. Add two cupfuls of boiled lobster, two hard-boiled eggs, chopped fine, and salt and paprika to season. Take from the fire, add the juice of half a lemon, and serve on toast.

LOBSTER À LA RAVIGOTE

Rub together until smooth a teaspoonful each of minced chives, parsley, and shallot, mixed with half a teaspoonful of anchovy paste and a tablespoonful of butter. Add a drop of green coloring, dissolved in a few drops of tarragon vinegar. Split a boiled lobster lengthwise, rub the cut surface with oil, broil, and serve with the butter sauce.

LOBSTER À LA RICHMOND

Melt two tablespoonfuls of butter and add two cupfuls of boiled lobster meat, cut into dice. Season with salt, paprika, and lemon juice. Add one-half cupful of cream in which a pinch of soda has been dissolved, and the beaten yolks of three eggs. Heat thoroughly and serve with hot toasted crackers.

LOBSTER À LA ROI

Melt two tablespoonfuls of butter and fry in it a small onion, chopped fine. Add half a pound of fresh mushrooms, cover, and cook for ten minutes. Add one tablespoonful of flour and cook thoroughly. Add one cupful of stock and cook until thick, stirring constantly. Season with salt, pepper, and kitchen bouquet. Add the meat of a boiled lobster, cut into dice, reheat, and serve.

LOBSTER À LA THACKERAY

Melt three tablespoonfuls of butter. Add the meat of two boiled lobsters, one tablespoonful of walnut catsup, and salt and paprika to season. Bring to the boil, and serve with toasted crackers.

LOBSTER À LA WALDORF

Cut the meat of two good-sized lobsters into

inch pieces. Put two-thirds of a cupful of olive oil into a saucepan, add a sliced onion, a clove, and a shredded green pepper. Cook very slowly until the onion and pepper are done, remove the clove, then add the lobster, a pinch of salt, a dash of red pepper, and a wineglassful of white wine. Cook for two minutes, then add a tablespoonful of tomato catsup, or a medium-sized peeled tomato, cut into small bits. Let boil up once and serve.

LOBSTER À LA WASHINGTON

Cut the meat of two boiled lobsters into small pieces. Put into a saucepan with the coral, one cupful of water, half a cupful of peas, salt and pepper to season, a tablespoonful of butter, and a teaspoonful of Worcestershire sauce. Simmer for ten minutes. Add one tablespoonful of butter, and half a cupful of milk in which a tablespoonful of flour has been rubbed smooth, and cook until thick, stirring constantly. Take from the fire, add the yolk of an egg, well beaten, and one tablespoonful of sherry.

OYSTERS

Oysters are in season from September to May. Any month with an " R " in it is unlucky for an oyster. They are caught with rakes, and the shallow places in which they are found are called "Oyster Banks." The large oysters are the presidents of these banks.

TWO HUNDRED AND FIFTEEN WAYS TO COOK OYSTERS

ANGELS ON HORSEBACK

Select large oysters, drain and dry on cloth. Season with salt, pepper, and lemon-juice. Roll each oyster in a very thin slice of fat bacon, fasten with a toothpick, and stick two cloves in the fat end of each oyster. Cook in a hot frying-pan until the bacon is crisp, and serve on small squares of toast.

BAKED OYSTERS

Put into a baking-dish one-half cupful of butter and one cupful of cream. Heat thoroughly, but do not boil. Add three tablespoonfuls of sherry, one teaspoonful of anchovy paste, a dash of red pepper, and a grating of lemon-peel. Dip out one-half cupful of the mixture and set aside. Put one quart of oysters into the baking-dish, sprinkle with salt, pepper, grated cheese, and dried bread crumbs. Pour over carefully the remaining cream, sprinkle again with crumbs and cheese, and bake in a very hot oven. Serve im-

mediately. If preferred, oysters may be baked this way in individual dishes.

OYSTERS BAKED IN THE SHELLS—I

Drain large oysters on a cloth. When dry, dip them into raw egg slightly beaten, then in seasoned crumbs. Place the oysters in their shells, dot with butter, sprinkle with salt, pepper, and grated nutmeg, and bake in a quick oven. Squeeze a little lemon juice into each shell and serve very hot in the shells.

OYSTERS BAKED IN THE SHELLS—II

Put the oysters into a dripping-pan with the flat shell uppermost. Put into a brisk oven until the shells open. Serve piping hot in the shells.

OYSTERS BAKED IN THE SHELLS—III

Bring to the boil in their own liquor one quart of oysters, adding half a cupful of veal or chicken stock and a tablespoonful of butter. Cook until the edges of the oysters ruffle, skim out, drain, and set aside. Put into another saucepan one tablespoonful of butter and heat until it froths. Add one tablespoonful of flour, and stir until the mixture leaves the sides of the pan. Add the hot oyster liquor and stir for five minutes. Add the yolks of four eggs well

beaten, and salt, pepper, and grated nutmeg to season. When the sauce is thick, take from the fire, add the oysters and the juice of a lemon. Mix thoroughly and put into deep oyster shells well buttered. Sprinkle with crumbs, dot with butter, and bake for ten minutes in a very hot oven. Serve each shell on a small plate garnished with lemon and parsley.

BAKED OYSTERS WITH MUSHROOMS

Prepare Creamed Oysters according to directions given in the first recipe, and add a small can of button mushrooms cut into quarters. Fill a buttered baking-dish or buttered individual dishes, cover with crumbs, dot with butter, and bake until brown.

BAKED OYSTERS AND MUSHROOMS

Bring to the boil in their own liquor three dozen large oysters, adding two tablespoonfuls of butter and half a cupful of veal or chicken stock. Cook until the edges of the oysters ruffle, skim out, and set aside. In another saucepan put three tablespoonfuls of butter, and fry in it a small onion chopped, and two cupfuls of chopped mushrooms. Add two tablespoonfuls of flour and another tablespoonful of butter, cook for two minutes, add the oyster liquor, and stir until thick. Add the oysters and the yolks

of four eggs well beaten. Take from the fire, season with salt, red pepper, minced parsley, and lemon-juice, turn into a buttered baking-dish, sprinkle with crumbs, dot with butter, and bake until brown. Serve immediately. This may also be baked in small individual dishes.

CREAMED OYSTERS BAKED

Prepare Creamed Oysters according to directions given in the first recipe, add the yolk of an egg well beaten, and take from the fire. Butter a baking-dish or individual dishes, fill with the oyster mixture, sprinkle with crumbs, dot with butter, and bake brown in the oven.

CREAMED OYSTERS BAKED WITH CHEESE

Prepare according to directions given above, covering the top with a thin layer of grated American cheese. Bake until the cheese is well melted.

BROILED OYSTERS

Drain large oysters on a cloth, sprinkle with pepper, and broil over a clear fire. Serve on thin slices of buttered toast.

BREADED OYSTERS BROILED

Drain large oysters on a cloth, dip in melted

butter, then in seasoned crumbs, and broil. Serve on small circles of toast, seasoning with melted butter, lemon-juice, and minced parsley.

BROILED OYSTERS ON TOAST

Drain three dozen large oysters, and wipe dry with a cloth. Season with salt and pepper, and fry briskly in butter for two minutes. Skim out, arrange on a buttered oyster-broiler, and broil brown on both sides. Arrange the oysters on thin slices of toast, pour over the hot butter, garnish with lemon and parsley, and serve.

BROILED OYSTERS WITH CELERY

Drain two dozen large oysters, and wipe dry on a cloth. Dip in melted butter, then into seasoned crumbs, and broil until brown. Arrange on thin slices of buttered toast, pour over a cream sauce, and sprinkle with finely chopped celery.

OYSTERS BROILED WITH BACON

Fry six thin slices of bacon. Drain the bacon on brown paper, and dip large oysters in the bacon fat. Broil the oysters, and serve on toast with the bacon.

BROILED OYSTERS À LA MAÎTRE D' HÔTEL

Broil large oysters, having dipped them first in melted butter. Arrange on toast, and pour over melted butter mixed with lemon-juice and minced parsley.

PHILADELPHIA BROILED OYSTERS

Drain two dozen large oysters, wipe dry, and season with salt and red pepper. Broil on a buttered oyster broiler. Bring to the boil one cupful of oyster liquor, skimming carefully, and seasoning with butter, salt, and red pepper. Put the broiled oysters in the hot liquor and serve at once.

BROILED OYSTERS À L' ESPAGNOLE

Drain two dozen large oysters, and bring the liquor to the boil, skimming as needed. Brown one tablespoonful of butter in a frying-pan, add two tablespoonfuls of flour, cook until brown, add the hot oyster liquor, and cook until it boils. Season with salt and pepper, and pour the sauce, boiling hot, over the broiled oysters, and arrange on buttered toast.

OYSTERS IN BROWN SAUCE—I

Scald a pint of oysters in their own liquor, and drain. Fry brown in butter a slice of

onion, four slices of carrot, and a little parsley, all chopped very fine. Add two tablespoonfuls of flour, cook until brown, add the oyster liquor, and a teaspoonful of beef extract. Cook until thick, stirring constantly. Add the oysters, half a cupful of cream, and the yolk of one egg, well beaten. Take from the fire, add a teaspoonful of lemon-juice, and serve at once. Mushrooms may be cooked with the oysters if desired.

OYSTERS IN BROWN SAUCE—II

Parboil a pint of oysters in their own liquor, skim out, and drain. Put into a saucepan one-quarter of a cupful of butter, and cook until brown. Add one-quarter of a cupful of flour, and cook until the mixture leaves the sides of the pan. Add one-half cupful of milk, one cupful of oyster liquor, one teaspoonful of anchovy paste, and salt and pepper to season. Cook until thick, add the oysters, reheat, and serve.

BONNE-BOUCHE

Put into a saucepan a tablespoonful of butter, a whole clove, a pinch of powdered mace, and salt and pepper to season. Add one cupful of finely cut celery, and simmer slowly until the celery is brown, stirring often. Add one cupful

of calf's-foot jelly and the juice of a lemon. Simmer until the celery is tender, add a dozen oysters with their liquor, and cook until the edges of the oysters curl.

OYSTER BOUCHÉES

Prepare according to directions given for Pigs in Blankets, using very thin slices of salt pork instead of bacon.

OYSTER CANAPÉS—I

Cut five slices of bread into circles with a biscuit cutter. Toast the slices, spread thinly with butter, and put into the oven to keep hot. Wash and drain one pint of oysters. Put the oysters into a hot saucepan, and stir over a hot fire until the edges curl. Take from the fire, season with butter, salt, red pepper, and lemon juice. Serve immediately on the toast, garnished with lemon and parsley.

OYSTER CANAPÉS—II

Scald a cupful of cream, add one tablespoonful of butter and two of bread-crumbs. Season with nutmeg and paprika, and add twenty-five oysters drained and chopped. Cook until thoroughly hot, and serve on circles of buttered toast.

OYSTER CANAPÉS—III

Chop together a dozen large oysters which have been parboiled, a tablespoonful of capers and two cucumber pickles. Add two tablespoonfuls of grated horseradish, season highly with salt and pepper, add a few drops of Worcestershire, make to a paste with mayonnaise, and spread on circles of brown bread or toast.

OYSTERS IN CASSEROLE—I

Toast small square slices of bread, butter thickly on one side and put, butter-side down, into a casserole. Cover with oysters, dot with butter, sprinkle with red pepper and salt, cover the dish, and bake in a quick oven until the edges of the oysters curl. Serve with lemon quarters.

OYSTERS IN CASSEROLE—II

Drain a quart of oysters. Put into a casserole with a tablespoonful of butter, a teaspoonful of flour, and half a teaspoonful of chopped parsley. Stir until the oysters curl, season to taste, add the yolks of two eggs well beaten, take from the fire, cover and serve.

CODDLED OYSTERS—I

Parboil large oysters in their own liquor, seasoning highly with butter, pepper, and salt.

Line a deep serving-dish with slices of toast. Pour over the oysters, cover, and keep warm until the toast has absorbed the liquor.

CODDLED OYSTERS—II

Drain one pint of large oysters. Put into a stew pan and cook until the edges of the oysters begin to curl. Keep the oysters from sticking to the pan with a fork. Season with salt, pepper, and two tablespoonfuls of butter. Serve on small slices of toast.

OYSTERS IN CRUSTS—I

Cut off the tops of half a dozen small stale French rolls and scoop out the crumbs. Fry the shells brown in deep fat, drain on brown paper, and keep warm. Put into a saucepan one pint of oysters, one wineglassful of white wine, and a tablespoonful of butter. Season with salt, pepper, mace, and grated lemon peel. Simmer until the edges of the oysters ruffle, fill the shells, and serve immediately.

OYSTERS IN CRUSTS—II

Prepare the shells according to directions given for Oysters in Crusts—I. Cut a pint of oysters into small pieces, and put over a slow fire with their liquor. Add three hard-boiled eggs finely chopped, season with salt, pepper, mace,

minced parsley, and grated lemon-peel, thicken with one teaspoonful of flour rubbed smooth in three tablespoonfuls of cream, bring to the boil, fill the shells, and serve.

OYSTERS WITH CHEESE

Drain large oysters on a cloth. Butter an earthen baking dish, spread the oysters on it, sprinkle with minced parsley, salt, and pepper and add two tablespoonfuls of sherry or Madeira. Sprinkle thickly with grated Parmesan cheese, and bake until brown in a very hot oven. Drain the melted butter from the oysters if there is too much, and serve in the same dish.

CLUBHOUSE OYSTERS

Three tablespoonfuls of butter, four tablespoonfuls of flour, one and one-half teaspoonfuls of mustard, one half teaspoonful of paprika, one teaspoonful of parsley, one teaspoonful of salt, one and one-half cupfuls of oyster liquor, two tablespoonfuls of lemon juice, two tablespoonfuls of Worcestershire sauce, and one pint of oysters. Melt the butter and add the other ingredients in the order given, and cook until the oysters are plump. Serve on hot buttered toast with pimolas. If a more highly seasoned dish is desired, soak the oysters in French dressing for half an hour before cooking.

OYSTER CHOPS

Parboil, drain, and chop a pint of oysters. Melt two tablespoonfuls of butter, add four tablespoonfuls of flour, one-half cupful of oyster liquor, half a cupful of cream, and cook until thick. Add a teaspoonful of minced parsley, half a teaspoonful of anchovy paste, and season highly with salt and cayenne. Add the oysters, take from the fire and cool. Form into chops, dip into egg and crumbs, and fry in deep fat. Use sticks of macaroni to represent the bones.

OYSTERS ON CRACKERS

Split hard Boston crackers, soak in oyster liquor and spread with butter. Lay on each half cracker as many oysters as it will hold, and season with salt, pepper, and lemon-juice. Cover with other half cracker, and bake in a hot oven until the crackers are brown.

CRUMBED OYSTERS

Bring to the boil one pint of oysters with their liquor, one cupful of milk, and a teaspoonful of salt. Add one cupful of cracker crumbs, and mix to a paste with cream. Boil for two minutes, season with butter and pepper, and bake until brown in a buttered pudding dish.

CURRIED OYSTERS

Put into a saucepan one tablespoonful of butter and one teaspoonful of chopped onion. Fry the onion brown, add a heaping tablespoonful of flour and one teaspoonful of curry powder. Cook until the mixture leaves the sides of the pan, add one cupful of cream, and salt and pepper to season. Stir constantly until the sauce is thick, add one quart of oysters with their liquor, and cook slowly until the edges of the oysters curl. Serve on toast.

BOMBAY OYSTER CURRY

Blend together one teaspoonful each of curry powder and flour. Add one cupful of cream, one tablespoonful of finely chopped onion, and two tablespoonfuls of finely chopped sour apple. Simmer for twenty minutes, stirring often. Put a pint of oysters into the sauce with their liquor and continue cooking until the edges of the oysters ruffle. Take from the fire, add a squeeze of lemon juice, and serve with a border of freshly boiled rice.

EAST INDIAN OYSTER CURRY

Chop fine a medium-sized Spanish onion and fry brown in butter. Add three tablespoonfuls of curry powder, a teaspoonful of butter, and

one cupful of beef stock. Peel and chop a large sour apple and add to the mixture with a whole cocoanut, grated. Simmer slowly until the cocoanut is soft. In another saucepan put one hundred oysters with their liquor, the milk of the cocoanut, and three fresh tomatoes which have been rubbed through a fine sieve. Simmer slowly until the edges of the oysters begin to ruffle, then combine mixtures. Thicken with two tablespoonfuls of flour rubbed smooth with a little cold water, and boil for five minutes, stirring constantly. Take from the fire, add the juice of half a lemon, and serve with a border of hot boiled rice.

OYSTER CROQUETTES—I

Scald a quart of oysters, drain, cool, and chop fine. Add to the oysters one can of mushrooms finely chopped. Put into a saucepan one tablespoonful of butter, and stir over the fire until it froths. Add salt and red pepper and two tablespoonfuls of flour. Mix thoroughly, add one cupful of milk and the liquor drained from the oysters. Cook until smooth and very thick, stirring constantly. Mix with the oysters and mushrooms and set aside to cool. When cold shape into croquettes, dip into beaten egg, then into crumbs, and fry brown in deep fat. Drain on brown paper, and serve on a napkin with a garnish of parsley.

OYSTER CROQUETTES—II

Boil for five minutes two dozen oysters in their own liquor. Skim out the oysters and chop fine. Mix together in a saucepan one-half cupful each of the oyster liquor and cream. Rub together one tablespoonful of butter and two of flour, add to the cream and liquor, and cook until it thickens. Add the yolks of two eggs well beaten, and cook for one minute longer, stirring constantly. Take from the fire, add the oysters, and parsley, salt, cayenne, and nutmeg to season. Mix well and set away to cool. When cold, shape into croquettes, dip in beaten egg and bread-crumbs, and fry in deep fat.

OYSTER CROQUETTES—III

Bring one pint of oysters to a boil in their own liquor, skim out, drain, cool, and chop. Add an equal quantity of mashed potatoes, a tablespoonful of melted butter, salt and pepper to season, and enough cream to blend into a stiff mixture. Shape into small flat cakes, dip into egg and crumbs, and fry.

OYSTER CROQUETTES—IV

Mix with a sharp knife one quart of oysters, drained, and one cupful of mashed potatoes. Season with butter, pepper, and salt. Add

enough cracker crumbs to make the mixture stiff enough to shape evenly. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

OYSTER CROQUETTES—V

Put into a saucepan one quart of oysters with their liquor, half a cupful of veal or chicken stock, one tablespoonful of butter, and salt, pepper, and powdered mace to season. Cook until the edges of the oysters curl, skim out, drain, and cool. When the oysters are cool, cut them fine. Put into another saucepan a tablespoonful of butter and fry in it a teaspoonful of chopped onion. Dredge with a teaspoonful of flour, add the hot oyster liquor and cook until thick, stirring constantly. Add the yolks of four eggs well beaten, the cut oysters, and red pepper and minced parsley to season. Cook until thick, take from the fire, add the juice of a lemon, and cool. Shape into croquettes, dip into crumbs, then into egg, then into crumbs again, and fry.

CREAMED OYSTERS—I

Put one heaping tablespoonful of butter into a saucepan. Cook until it froths, add two tablespoonfuls of flour, and stir until the mixture leaves the sides of the pan. Add two cupfuls of cream, and salt and pepper to taste. Stir over

a slow fire until the sauce thickens, then add a pint of oysters, simmer until the edges curl, and serve immediately.

CREAMED OYSTERS—II

Prepare according to directions given above, frying a teaspoonful of chopped onion in the butter before adding the flour, and seasoning with parsley and pounded mace.

CREAMED OYSTERS—III

Drain the liquor from a quart of oysters, bring to the boil, and skim. Add the oysters to the liquor with a tablespoonful of butter, and when hot add two cupfuls of hot cream which has been thickened with a tablespoonful of flour rubbed smooth in a little cold cream. Cook until the oysters curl, and serve on toast or with small squares of buttered toast.

CREAMED OYSTERS AND MUSHROOMS IN CRUSTS

Prepare small French rolls according to directions given for Oysters In Crusts. Fill with Creamed Oysters to which one cupful or more of button mushrooms have been added.

CREAMED OYSTERS WITH GREEN PEPPERS

Prepare Creamed Oysters according to the first recipe given, seasoning with salt, pepper, and powdered mace. Cut off the small end of shapely green peppers, take out the seeds carefully, fill with the oyster mixture, cover with crumbs, dot with butter, and bake until the peppers are tender.

CREAMED OYSTERS ON THE HALF SHELL

Butter large oyster or clam shells. Fill with Creamed Oysters prepared according to directions previously given, sprinkle with crumbs, dot with butter, and brown in a hot oven. Serve in the shell.

OYSTERS WITH CREAM

Prepare according to directions given for Oysters à la Reine, using one-half cupful of cream instead of the lemon-juice and eggs.

OYSTER COCKTAIL—I

Put half a dozen small oysters into a wine-glass. Mix together in a saucer a teaspoonful each of lemon juice and Worcestershire, add a tablespoonful of tomato catsup and three drops

of tabasco sauce. Mix thoroughly, pour over the oysters and serve very cold. A little horseradish may be added if desired.

OYSTER COCKTAIL—II

Put into a glass two teaspoonfuls of lemon-juice, two drops of tabasco sauce, half a teaspoonful of Worcestershire, two teaspoonfuls of tomato catsup, a pinch of salt, and a saltspoonful of paprika. Mix thoroughly, add five or six small fresh oysters, let stand for five minutes, and serve very cold.

OYSTER COCKTAIL—III

Blend together one tablespoonful of each of tomato catsup, lemon-juice, Worcestershire sauce, and grated horseradish. Add three drops of tabasco sauce, a pinch of salt, and a dash of cayenne. Mix small oysters with the dressing, and let stand until very cold. Serve in cocktail glasses, or lemon cups, or grapefruit shells, or tomato cups.

OYSTER COCKTAIL—IV

Seven teaspoonfuls of horseradish, seven teaspoonfuls of vinegar, ten teaspoonfuls of lemon-juice, one teaspoonful of tabasco sauce, salt to taste, and one quart of small oysters. Serve very cold in twelve small glasses.

COQUILLES OF OYSTERS

Put fifty oysters on the fire in their own liquor, parboil, skim out, and drain. Put two heaping teaspoonfuls of butter into a saucepan and add a quarter of a pound of chopped mushrooms, a tablespoonful of minced parsley, and a small onion chopped. Cook slowly for eight minutes, add a tablespoonful of flour, and three tablespoonfuls each of beef stock and white wine. Cook for thirty minutes, add the oysters, reheat, and serve.

OYSTER CUTLETS—I

Melt one tablespoonful of butter, and when it froths, add one tablespoonful of flour, and salt and pepper to season. Add the liquor drained from a pint of oysters and cook until thick. Take from the fire, add one cupful of chopped oysters and a tablespoonful of lemon-juice. Add two eggs well beaten, return to the fire, and cook until thick. Add two tablespoonfuls of cracker crumbs and spread on a platter to cool. When cold, shape into cutlets, dip in egg and crumbs, and fry in deep fat.

OYSTER CUTLETS—II

Drain the liquor from a pint of oysters, then chop the oysters. Put one tablespoonful of but-

ter into a saucepan and when it froths add one tablespoonful of flour. Cook until the mixture leaves the sides of the pan, add the oyster liquor, and stir until thick. Add the chopped oysters and the yolk of one egg well beaten. Take from the fire, season with salt, pepper, minced parsley, and lemon-juice. When the mixture is cold, shape into cutlets, dip into egg and crumbs, and fry in deep fat.

DEVILLED OYSTERS—I

Parboil a pint of oysters, skim out, drain, and cool. Chop coarsely. Mix with two hard-boiled eggs, chopped fine, two tablespoonfuls of bread-crumbs, salt, red pepper, and lemon-juice to season, and enough cream to make the mixture a smooth paste. Fill buttered oyster-shells with this mixture, cover with crumbs, dot with butter, and bake in a hot oven until brown.

DEVILLED OYSTERS—II

Clean, drain, and slightly chop one pint of oysters. Add to a sauce made from four tablespoonfuls of butter, four tablespoonfuls of flour, and two-thirds of a cupful of scalded milk. Add the yolk of one egg, half a teaspoonful of salt, a dash of cayenne, one teaspoonful of lemon-juice, and half a tablespoonful of finely chopped parsley. Arrange buttered oyster-shells in a drip-

ping pan, half fill with the mixture, and cover with buttered crumbs. Bake from twelve to fifteen minutes in a hot oven. Send to the table garnished with parsley and lemon points.

DEVILLED BROILED OYSTERS

Mix together one tablespoonful each of olive oil, made mustard, and lemon-juice, add half a teaspoonful of curry powder, a pinch of salt, and a dash of paprika. Dip large oysters in this mixture, roll in bread-crumbs, and string on small skewers alternating with small squares of bacon. Broil over a slow fire and serve on toast.

OYSTERS WITH DUMPLINGS

Make a light biscuit dough, roll thin, and cut into inch squares. Scald a quart can of oysters in their own liquor and when it boils, skim out the oysters and set aside. Add to the liquor two cupfuls of boiling water, a tablespoonful of butter, and salt and pepper to season. Thicken with a teaspoonful of flour rubbed smooth in a little cold milk. When boiling hot, put in the dumplings, cover closely, boil for forty minutes, add the oysters, reheat, and serve at once.

ESCALLOPED OYSTERS—I

Use one pint of oysters, one pint of dried

bread-crumbs, and one pint of milk. Arrange the oysters and crumbs in alternate layers in a baking-dish, seasoning with salt, pepper, and dots of butter. Pour the milk over, dot with butter, sprinkle with crumbs and grated cheese, and bake in a hot oven.

ESCALLOPED OYSTERS—II

Butter a deep earthen dish, put a layer of cracker crumbs on the bottom, moisten with oyster liquor, add a layer of oysters, sprinkle with salt and pepper, dot with butter, and repeat until the dish is full, having cracker crumbs on top. Beat together thoroughly one egg and one cupful of milk. Pour over the oysters, cover, and bake for thirty minutes, uncover, and brown.

ESCALLOPED OYSTERS—III

Roll and sift four square soda crackers. Put a tablespoonful of butter into a saucepan and when melted add the cracker crumbs, with salt and pepper to season. When light brown take from the fire and spread a thin layer on the bottom of the baking-dish. Put in two layers of oysters, spread thinly with the cracker mixture, and repeat until the dish is full, having crumbs and butter on top. Bake until the oysters are plump, using no liquid of any kind.

ESCALLOPED OYSTERS—IV

Drain one quart of oysters in a colander. Mix together three cupfuls of dried and sifted bread-crumbs, a teaspoonful of salt, a saltspoonful of pepper, one-half cupful of melted butter, and one-half cupful of cream. Spread a layer of this in a buttered baking-dish, add a layer of oysters, one oyster deep, then another layer of crumbs and another of oysters. Finish with crumbs on top. There should be two layers of oysters and three of crumbs. Use no liquid at all. Bake for twenty or twenty-five minutes.

ESCALLOPED OYSTERS—V

Drain one pint of oysters, bring the liquor to the boil, skim, and add one cupful of hot milk. Melt one-third of a cupful of butter and mix it with a heaping cupful of bread or cracker crumbs, using a silver fork. Bread-crumbs are preferred. Butter a baking-dish, put in a thin layer of the buttered crumbs, add a layer of oysters, season with salt and pepper, cover with crumbs, and pour over some of the hot liquor. Repeat until the dish is full, having crumbs on top. Dot with butter and bake for twenty minutes.

ESCALLOPED OYSTERS—VI

Scoop out the crumb from the centre of a

baker's loaf. Mix together one cupful of bread-crumbs and one cupful of cracker crumbs. Mix the crumbs with half a cupful of melted butter. Butter a baking-dish, sprinkle with crumbs, cover with oysters, season with salt and pepper, and spread on a layer of the buttered crumbs. Repeat until the dish is full, having buttered crumbs on top. Bake for twenty minutes.

ESCALLOPED OYSTERS—VII

One pint of oysters, two tablespoonfuls of butter, two tablespoonfuls of cream, salt and pepper, and two tablespoonfuls of oyster liquor. Pick crumbs from a slice of bread. Put in the bottom of a baking-dish first a thick layer of crumbs; then a layer of oysters, with the cream and liquor, then a layer of crumbs, and a little melted butter. Bake for twenty-five minutes on the centre of grate of the oven.

ESCALLOPED OYSTERS—VIII

Butter a baking-dish, sprinkle with crumbs, cover with drained oysters, season with salt, pepper, minced parsley, and melted butter, and sprinkle with cracker crumbs. Repeat until the dish is nearly full. Beat the yolks of two eggs with one cupful of milk and pour into the pan. Cover with crumbs, dot with butter, and bake for forty-five minutes.

ESCALLOPED OYSTERS—IX

Butter a deep baking-dish and drain a quart of large oysters. Have ready one cupful of fine crumbs, and one tablespoonful each of minced parsley and celery. Put a layer of the crumbs into the dish, cover with oysters, sprinkle with the celery and parsley, season with salt and pepper, and repeat until the dish is full, having crumbs on top. Pour over one cupful of cream, dot liberally with butter, and bake.

ESCALLOPED OYSTERS—X

Drain a pint of oysters and reserve the liquor. Mix together half a cupful of stale bread-crumbs, one cupful of cracker crumbs and half a cupful of melted butter. To four tablespoonfuls of the oyster liquor add two tablespoonfuls of cream. Butter a shallow baking-dish, put in a layer of the buttered crumbs, cover with oysters, season with salt and pepper, and add half of the liquor. Repeat, having crumbs on top. Bake for twenty-five minutes in a moderate oven. Sherry may be used instead of the cream, and powdered mace or nutmeg added to the seasoning.

ESCALLOPED OYSTERS—XI

Put a layer of oysters into a baking-dish, cover with crumbs, dot with butter, sprinkle with salt and pepper, and repeat until the dish is full,

having crumbs and butter on top. Pour over half a cupful of the oyster liquor and half a cupful of sherry. Bake in a quick oven for ten minutes.

ESCALLOPED OYSTERS AND MACARONI**I**

Break into inch pieces half a pound of macaroni. Put into salted boiling water, and boil for twenty minutes. Drain in a colander and pour fresh boiling water through to remove superfluous starch. Butter a pudding-dish and put a layer of macaroni in the bottom. Cover with a layer of oysters, dot with butter, season with pepper and salt, and repeat until the dish is nearly full. Beat together two eggs, and one and one-half cupfuls of milk or cream. Pour over the oysters and macaroni, spread one cupful of cracker crumbs over the top, dot with butter, sprinkle with grated cheese, and bake about half an hour.

ESCALLOPED OYSTERS AND MACARONI**II**

Cook three-quarters of a cupful of broken macaroni in boiling salted water until tender. Drain and rinse in boiling water. Put a layer in the bottom of a buttered baking-dish, cover

with oysters, sprinkle with salt, red pepper, grated cheese, and dots of butter. Repeat until the dish is full, having crumbs, cheese, and butter on top. Bake for fifteen or twenty minutes in a very hot oven.

ESCALLOPED OYSTERS AND MACARONI III

Prepare the macaroni according to directions given above. Prepare Creamed Oysters according to directions given in the first recipe. Arrange the macaroni and Creamed Oysters in alternate layers in a buttered baking-dish, seasoning each layer with salt, red pepper, and grated cheese. Cover with crumbs, dot with butter, and bake for fifteen or twenty minutes in a very hot oven.

ESCALLOPED OYSTERS À L' ALLE- MANDE

Butter a pudding-dish, cover the bottom with drained oysters, sprinkle with pepper, salt, minced parsley, paprika, and celery salt, sprinkle with crumbs, dot with butter, and moisten with cream. Repeat until the dish is full, having crumbs and butter on top; bake for half an hour.

OYSTER FRITTERS—I

Drain the liquor from a pint of oysters, and

cut each oyster into three or four pieces. Return to the liquor, add one cupful of milk, a pinch of salt, four eggs well beaten, and enough sifted flour to make a stiff batter. Drop by teaspoonfuls into deep fat and fry brown. Drain on brown paper, and serve very hot.

OYSTER FRITTERS—II

Make a batter of one cupful of milk, two eggs well beaten, and enough sifted flour to make the mixture stiff enough to drop from a spoon ; probably two cupfuls will be sufficient. Add thirty oysters coarsely chopped. Drop the mixture by the spoonful into deep fat and fry until brown. Drain on brown paper, and serve at once.

FRIZZLED OYSTERS

Place a frying-pan over the fire and put into it four tablespoonfuls of butter. Mix together one cupful of cracker crumbs and three well-beaten eggs. Put into the frying-pan and add one pint of oysters with their liquor. Season with salt and pepper, and cook for seven to ten minutes, stirring constantly.

OYSTERS IN FORCEMEAT

Make a paste of three tablespoonfuls each of chopped cooked chicken and bread-crumbs, a

tablespoonful of melted butter, an egg well beaten, salt, pepper, and minced parsley to season, and a little cream if more liquid is required. Parboil the oysters in their own juice, season, skim out, drain, and cool. Cover each oyster with the paste, dip in crumbs, then in egg, then in crumbs again, and fry brown in deep fat. Drain on brown paper, and garnish with parsley.

FRIED OYSTERS—I

Select large oysters and drain on a cloth. When dry, dip in beaten egg, then in dried bread-crumbs, sprinkle with salt and pepper, and set aside for two hours. Dip in egg and crumbs again, fry brown in deep fat, drain on brown paper, and serve immediately.

FRIED OYSTERS—II

Drain large oysters on a cloth. Mix together until smooth one heaping tablespoonful of flour and one-half cupful of milk. Dip the oysters in the paste, then in crumbs, and set aside for two hours. At the end of that time dip in beaten egg, then in crumbs, and fry according to directions given above.

FRIED OYSTERS—III

Beat the yolks of four eggs with three teaspoonfuls of olive-oil. Add a teaspoonful of salt and a pinch of cayenne pepper. Beat

thoroughly and dip into it large oysters which have been drained on a cloth. Lift out with a fork, roll in cracker dust, dip once more into the batter, then into finely sifted bread-crumbs. Fry in deep fat, drain on brown paper, and serve very hot.

DEVILLED FRIED OYSTERS—I

Drain large oysters on a cloth, season highly with red pepper and lemon-juice. Roll in crumbs, then in beaten egg, then in crumbs again, and fry in deep fat according to directions previously given.

DEVILLED FRIED OYSTERS—II

Mix together three tablespoonfuls of olive-oil, one of vinegar, a few drops of pepper-sauce, and a dash of cayenne pepper. Drain large oysters on a cloth, put into this mixture, and let stand five minutes. Dip in cracker crumbs, then in beaten egg, then in cracker crumbs, and fry brown in deep fat.

FRIED OYSTERS À LA LYONS

Mix together half a cupful of flour, a tablespoonful of melted butter, and the well-beaten yolks of two eggs, adding salt and pepper to season. Drain large oysters and wipe dry on a cloth. Dip the oysters in the batter, then in

a mixture of equal parts of bread-crumbs and grated cheese. Fry in deep fat, drain on brown paper, and garnish with parsley and lemon.

SOUTHERN FRIED OYSTERS

Mix together half a teaspoonful of salt, the whites of two eggs well beaten, one tablespoonful of olive-oil, four tablespoonfuls of sifted flour, and enough warm water to make a batter that will drop easily from the tip of the spoon. Drain large oysters on a cloth, season with salt and paprika. Dip in the batter and fry brown in deep fat. Drain on brown paper and serve on a hot plate, garnished with quarters of lemon.

FRIED OYSTERS IN BREAD CASE

Cut the upper crust straight across from an oblong loaf of bread. Scoop out the crumb, leaving a thin shell. Fry the shell brown in deep fat, and drain on brown paper. Fry the lid also. Fill with fried oysters, cover with the lid, and serve on a napkin with parsley wreathed around the base.

FRIED OYSTERS WITH TOMATO SAUCE

Prepare fried oysters according to directions previously given. Put into a saucepan one tablespoonful of butter and when it froths, add one tablespoonful of flour. Stir until the mix-

ture leaves the sides of the pan, add salt and pepper to season, and one cupful of tomato juice drained from canned tomatoes. Cook until thick, stirring constantly. Spread the hot sauce upon a hot platter, arrange the fried oysters upon it, sprinkle with minced parsley and serve.

OYSTERS FRIED IN BATTER

Scald one cupful of oysters in their own liquor, skim out, and drain on a cloth. Break into a saucepan two eggs and beat thoroughly. Add the oyster liquor, one cupful of milk, pepper, salt, and grated nutmeg to season, and sufficient sifted flour to make a batter that will cling to the oysters. Dip the oysters one at a time into the batter and fry brown in deep fat. Drain on brown paper and serve very hot.

FRIED OYSTERS À LA FINNELLI

Take one pint of crab meat, squeeze dry, and chop fine. Add an equal quantity of freshly grated bread-crumbs, mix thoroughly, and season with salt and pepper. Roll the oysters in this preparation, dip into egg and crumbs, and fry in butter in a very hot pan.

STUFFED FRIED OYSTERS

Scrape and pound the breast of an uncooked chicken and rub it through a sieve. Cook to a

smooth paste one-quarter of a cupful of cream with half a cupful of bread-crumbs. Add the chicken, the unbeaten white of an egg, a tablespoonful of melted butter, and salt and pepper to season. Set away to cool. Drain large oysters and wipe dry on a cloth. Season them with salt and pepper, and dip into crumbs. Put the oysters together in pairs with the forcemeat between, pressing them together. Dip in egg and crumbs and fry in deep fat.

FRIED OYSTERS À LA VERSAILLES

Parboil and drain two dozen large oysters. Wipe with a cloth and cool. Put into the saucepan one tablespoonful of butter, and when it melts add a tablespoonful of flour. Stir until the mixture leaves the sides of the pan, add a cupful of boiling milk, and cook until thick, stirring constantly. Season with salt, red pepper, and onion juice, add the yolks of two eggs well beaten, and reheat. The sauce must thicken but not boil. Cool the sauce, dip the oysters into it, and set on ice. When the coating is hard dip in egg and crumbs, and fry in deep fat.

FRIED OYSTERS À LA PARISIENNE

Drain large oysters and wipe dry with a cloth. Dip each oyster in a mayonnaise dressing, then

into crumbs, then into egg and crumbs, and fry in deep fat.

FRIED OYSTERS À LA SUPRÊME

Parboil a dozen large oysters, drain, cool, and dry on a cloth. Put into a saucepan one tablespoonful of butter, and fry in it a slice of onion, and a tablespoonful of minced parsley. Add four tablespoonfuls of flour, and cook until the mixture leaves the sides of the pan. Add one cupful of chicken stock or oyster liquor, season with salt, grated nutmeg, and cayenne, add half a cupful of finely chopped cooked chicken, and cook until thick. Add the yolks of four eggs beaten with half a cupful of cream, and keep hot without boiling for ten or fifteen minutes longer. Cool, dip the parboiled oysters into the sauce, and cover them. When cold and firm cut apart, shape, dip into egg and crumbs, and fry in deep fat.

ENGLISH FRIED OYSTERS

Beat three eggs, add one cupful of oyster liquor, a teaspoonful of dried mustard, three tablespoonfuls of olive oil, and salt, red pepper, and black pepper to season highly. Add enough sifted flour to make a batter that will drop easily from the spoon, dip large drained oysters into the batter, and fry brown in deep fat.

OYSTER FRICASSÉE—I

Put into a saucepan a pint of oysters with their liquor, a tablespoonful of butter, and the juice of half a lemon. Season with salt, red pepper, and grated nutmeg. Simmer until the oysters begin to ruffle. Beat the yolks of three eggs with three tablespoonfuls of sherry, and add slowly to the oysters, stirring constantly. Cook for a minute or two, and serve.

OYSTER FRICASSÉE—II

Put into a saucepan two-thirds of a pint of veal or chicken broth, a small slice of raw ham chopped fine and soaked for half an hour in boiling water, the liquor from a quart of oysters, a tablespoonful of chopped onion, a teaspoonful of minced parsley, a pinch of sweet marjoram, and a little white pepper. Simmer for twenty minutes, bring to the boil and skim. Thicken with one tablespoonful of corn-starch rubbed smooth in a little cold milk, and bring to the boil once more, stirring constantly. Add a tablespoonful of butter and the oysters. Cook until the edges of the oysters begin to ruffle, and add a well beaten egg mixed with a little of the hot liquid. Season with salt, take from the fire, add the juice of half a lemon, and serve at once.

OYSTER FRICASSÉE—III

Put into a saucepan a heaping tablespoonful

of butter, and stir over a hot fire until it froths. Add one tablespoonful of sifted flour and stir until the mixture leaves the sides of the pan. Add the liquor strained from a quart of oysters, and a little water if necessary. Cook until it thickens, seasoning with salt, pepper, and grated nutmeg. Add the oysters, and cook until the edges curl. Beat together the yolks of three raw eggs, three tablespoonfuls of olive oil, and one tablespoonful of vinegar or lemon-juice, and pour into the oysters. Stir until it thickens, take from the fire, add a tablespoonful of finely minced parsley, and serve.

OYSTER FRICASSÉE—IV

Drain a quart of oysters. Put into a saucepan one tablespoonful of butter, and heat until it froths. Add two tablespoonfuls of flour. Mix thoroughly, add the oyster liquor, and one cupful of cream. Season with red and white pepper and salt. Add the oysters and the yolks of two eggs well beaten with the juice of half a lemon. Cook slowly until thick, and serve at once.

OYSTER FRICASSÉE—V

Drain the liquor from a pint of oysters, heat it to the boiling point, and cook the oysters in it until plump. Skim out the oysters, measure the liquor and add enough cream to make a cupful.

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook until the mixture leaves the sides of the pan. Add salt, cayenne, and minced parsley to season, the parboiled oysters, and one egg slightly beaten.

VIRGINIA FRICASSÉE

Drain large oysters and dry on a towel. Heat two tablespoonfuls of butter very hot in a frying-pan. Put in the oysters, and cook until the edges curl, stirring constantly. Squeeze over the juice of half a lemon, and serve at once.

GRILLED OYSTERS

Drain a pint of large oysters and wipe dry on a cloth. Put them into a hot saucepan and as fast as the liquor comes from them, remove it with a spoon. When the oysters are dry and plump, they are ready to serve. Season with salt, pepper, and melted butter. Serve with toasted crackers.

GRIDDLED OYSTERS

Drain large oysters on a cloth. Season with salt and pepper, dredge with flour, and sauté on a buttered griddle.

OYSTERS AU GRATIN

Prepare Creamed Oysters according to direc-

tions previously given, seasoning with salt, pepper, a slight grating of nutmeg, and a tablespoonful of grated Parmesan cheese. Butter a baking-dish, sprinkle with crumbs, add a layer of the oyster mixture, cover with crumbs, dot with butter, and repeat until the dish is full, having crumbs and butter on top. Sprinkle thickly with grated Parmesan cheese and bake for twenty minutes.

OYSTERS WITH GREEN PEPPERS

Put a tablespoonful of butter into a frying-pan and fry in it a green pepper and a small onion both chopped fine. Add a pint of oysters with their liquor, season with salt and paprika, and cook for five minutes. Serve on hot buttered toast.

OYSTERS IN ICE

Cut a square block of ice, melt out the centre with hot irons and fill the depression thus made with raw oysters. Place the block of ice on a deep platter, and surround the base with green leaves; lettuce, celery or parsley. Sometimes the ice block is placed upon a bed of ferns.

OYSTER NESTS

Heat a quart of oysters to the boiling point. Drain and make a sauce with oyster liquor, one-

half cupful of cream, one tablespoonful each of flour and butter, and salt and pepper to taste. Add the oysters. Cut around the stems of sweet red peppers and remove the stems and seeds. Turn the oysters into these cases, sprinkle with a little celery seed and grated crackers. Serve hot on individual dishes garnished with the crisp leaves of lettuce and the yolk of hard-boiled eggs rubbed through a sieve.

OYSTER LOAF—I

Take an oblong loaf of baker's bread and cut off the upper crust. Scoop out all the crumb, leaving a thin shell. Spread with butter, and fill with oysters. Season with salt, pepper, and celery finely chopped. Put on the upper crust, set into a pan, and bake for twenty minutes, baking with the oyster liquor and melted butter. Serve on a hot platter, and slice down when serving.

OYSTER LOAF—II

Cut the top crust from a baker's loaf and scoop out the crumb. Butter the inside of the shell and fill with drained oysters, seasoning with butter, pepper, and salt. Rub the outside of the loaf with butter, and bake for about half an hour with the cover on.

CREOLE OYSTER LOAF

Cut the top from a baker's loaf and scoop out the crumb. Toast or fry the shell and lid. Fill with fried oysters, season with tomato catsup and sliced pimolas, put on the lid, reheat, and serve very hot.

MINCED OYSTERS—I

Parboil fifty oysters in their own liquor. Skim out, drain, cool, and chop. Put into a saucepan one tablespoonful of butter, one tablespoonful of minced parsley, one teaspoonful of minced chives, and half a dozen chopped mushrooms. Dredge with a teaspoonful of flour, add half a cupful of white wine and the oyster liquor, and cook until thick. Add the oysters, and half their bulk of any fine white cold fish finely minced. Take from the fire, add the yolks of three eggs well beaten with two tablespoonfuls of cream, reheat, and serve on toast or in patty-shells.

MINCED OYSTERS—II

Chop one quart of oysters fine, add salt, pepper to taste, a little nutmeg, the juice of one lemon, and the yolks of four eggs. Add a tablespoonful of minced onion, cooked in a large tablespoonful of butter, and enough browned bread-crumbs to make it rather stiff. Set the

mixture on the fire, and cook for a few moments, stirring constantly to prevent sticking. Fill oyster-shells or mincing dishes : sprinkle with bread-crumbs, and brown in the oven.

OYSTERS WITH MADEIRA

Heat a pint of oysters to the boiling point, skim and drain. There should be a three-quarter cupful of oyster liquor. Cook two tablespoonfuls of butter and two tablespoonfuls of mushrooms five minutes. Add two tablespoonfuls of flour and, gradually, the oyster liquor, then the oysters, a few drops of onion juice, a few grains of cayenne pepper, one-half teaspoonful salt, one-half teaspoonful lemon-juice, the yolk of one egg, and lastly one tablespoonful of Madeira wine. Serve on eight small square crackers.

OYSTERS AND MACARONI—I

Break into small pieces half a pound of macaroni and boil twenty minutes in salted water. Drain and rinse with fresh boiling water. Butter a baking-dish, put in a layer of macaroni, cover with oysters, season with salt, cayenne, and grated lemon-peel. Repeat until the dish is full, pour over a cupful of cream, cover with crumbs, dot with butter, and bake for ten or fifteen minutes in a very hot oven.

OYSTERS AND MACARONI—II

Use a pint of oysters and three-quarters of a cupful of broken macaroni. Mix together one-half cupful of crumbs and one-quarter of a cupful of butter. Cook the macaroni in boiling salted water until soft, drain, and rinse with fresh boiling water. Butter a baking-dish, put a layer of macaroni in the bottom, cover with oysters, sprinkle with salt and pepper, dredge with flour, dot with butter, repeat, and cover with the buttered crumbs. Bake for twenty minutes in a hot oven.

OYSTER OMELET

Allow one egg for six medium sized oysters. Place the oysters in a pan, and let them simmer long enough to draw out the liquor, then drain and chop fine. Beat the eggs very light, the yolks and whites separately. To the yolks add one tablespoonful of the liquor for each egg, a little salt, and the minced oysters. Beat together, stir in the whites lightly, and turn into a hot buttered pan. As soon as the under side is brown, roll up and turn out on a platter.

OYSTER OMELET À LA MADAME BEGUÉ

Drain two dozen oysters. Have ready some hot lard and throw them in. Let fry until they begin to curl, then spread over them four well-

beaten eggs seasoned with salt and pepper, and stir all together until done. Serve hot.

PIGS IN BLANKETS

Scald large oysters, drain and dry on a cloth. Roll a thin slice of bacon around each one and fasten with a wooden tooth pick. Fry until the bacon is crisp, and serve on thin slices of buttered toast.

OYSTER PATTIES—I

Line patty-pans with thin pastry, fill with raw rice, cover with paste, brush with the white of an egg and bake. When done, take from the oven, remove the cover carefully, take out the rice and fill with Creamed Oysters prepared according to directions previously given. Put on the covers, and serve at once. The patties may be taken from the pans if desired.

OYSTER PATTIES—II

Chop together one pound of sifted flour and three-quarters of a pound of butter, which is cold enough to be very hard. Wet the flour and butter with one and one-half cupfuls of ice water, and make to a paste with a silver spoon. Roll upon a floured board, fold, and repeat three times, working quickly. Set on ice for three hours. Roll once more and cut into rounds with a biscuit

cutter. Pile these together three deep, and with a smaller cutter cut half way through each pile. Bake until light and brown, take off the cover and scoop out the soft inner paste, leaving a shell. These patty cases may be prepared the day before using. For the filling, prepare Creamed Oysters according to the first recipe given, adding the beaten yolk of an egg. Have the patty cases piping hot, fill with the hot oysters, put on the cover, and serve immediately.

PICKLED OYSTERS—I

Mix together one hundred fresh oysters with their liquor, half a nutmeg grated, eighteen cloves, four blades of mace, a teaspoonful of allspice, a saltspoonful of paprika, a teaspoonful of salt, and half a cupful of strong vinegar. Bring to the boil, stirring constantly, take from the fire and set into a cool place. They will be ready for use the next day.

PICKLED OYSTERS—II

Drain the liquor from fifty oysters and add to it one-half teaspoonful each of whole peppers and allspice. Add also two blades of mace and a pinch of salt. Bring the liquor to the boil, drop in fifty oysters and boil for one minute. Skim out the oysters and cool. Add half as much vinegar as there is liquor, boil for five

minutes, pour over the oysters and serve the next day.

PICKLED OYSTERS—III

Use a quart of oysters with their liquor. Bring to the boil, skim out the oysters, and put into a jar. To the liquor add half a dozen cloves, half a dozen peppercorns, six blades of mace, a red pepper, half a teaspoonful of celery seed, and one cupful of vinegar. Boil five minutes, pour over the oysters, and let stand in a cool place twenty-four hours or more before using.

VIRGINIA PANNED OYSTERS

Drain one pint of large oysters. Put small oblong pieces of toast into a dripping-pan, put an oyster on each piece, sprinkle with salt and pepper, and bake until the oysters are plump. Melt three tablespoonfuls of butter, add salt and pepper to season, and one tablespoonful of lemon-juice. Pour over the oysters and serve.

PANNED OYSTERS—I

One pint of oysters, one tablespoonful of butter, one of cracker crumbs, and salt, red pepper, and lemon-juice to season. Put the oysters on in their own liquor, bring to the boil, add the

other ingredients, cook until the oysters ruffle, and serve on buttered toast.

PANNED OYSTERS—II

Drain one quart of oysters. Melt one-half cupful of butter, and when brown, cook the oysters in it until the edges begin to ruffle. Beat together the yolks of two eggs, half a cupful of milk, and one heaping teaspoonful of cornstarch. Take the oysters from the fire, add the cold mixture, reheat, and serve on toast.

PANNED OYSTERS—III

Cut thin slices of stale bread to fit patty-pans. Toast the slices, spread with butter, and place in the pans. Moisten with oyster liquor, cover with oysters, sprinkle with pepper, and dot with butter. Place the small pans in a baking-pan, cover tightly, and bake ten minutes in a very hot oven. Uncover, sprinkle with salt, and serve in the pans.

FRENCH PANNED OYSTERS

Arrange large oysters on the bottom of an earthen baking-dish. Add a little oyster liquor, but not enough to float them. Bake in a very hot oven for five minutes, and serve on circles of toast moistened with the hot juice from the pan

OYSTER POT-PIE

Mix together two cupfuls of sifted flour, a pinch of salt, and one cupful of butter, using the tips of the fingers, until the mixture is like corn-meal. Mix to a dough with ice-water, roll out, and line a pudding-dish with the paste. Put in a layer of drained oysters, sprinkle with flour, pepper, and salt, and dot with butter. Repeat until the dish is full, using rather more butter on top. Pour in the oyster liquor, cover with the crust of the paste, gash the centre, and bake until the crust is delicately brown. This dish may be varied by putting into the pie four hard boiled eggs sliced thin or half a can of mushrooms.

VIRGINIA OYSTER PIE

Make pastry according to directions given for Oyster Patties II. Line a deep pie-plate with the paste and fill it with bread-crumbs or raw rice to be removed later. Fit on a top crust, buttering the edges underneath. Bake the crust. Prepare the oysters for filling according to directions given for Oyster Patties II, take off the crusts carefully, remove the crumbs or rice, fill with the hot oyster mixture, and serve at once.

ENGLISH OYSTER PIE

Remove the bones from cold cooked fresh

fish and flake fine with a silver fork. Add to each cupful six oysters, and half a cupful of veal or of chicken stock to which the oyster liquor has been added. Season to taste, put into a buttered baking-dish, cover with a layer of mashed potato, dot with butter, and brown in the oven.

RHODE ISLAND OYSTER PIE

Prepare Creamed Oysters according to directions given in the first recipe. Line a buttered baking-dish with pastry, fill with the oysters, cover with crust, and bake.

BOSTON OYSTER PIE

Butter a deep pie-plate, line it with pastry and fill with raw rice or bread-crumbs. Cover with paste, glaze with the white of an egg, and bake in the oven. When done, remove the lid carefully and take out the rice. While the paste is baking, prepare the oysters. Put a pint of oysters into a stew-pan with their liquor, season with salt, pepper, and butter, add half a cupful of cream and two crackers rolled fine. Simmer until the edges of the oysters ruffle, fill the pie, and serve at once.

OYSTER AND SWEETBREAD PIE

Parboil the sweetbreads for ten minutes in water sufficient to cover. Season with pepper

and salt, add a tablespoonful of butter, half a cupful of cream, and the yolks of two eggs. Thicken with a tablespoonful of flour rubbed smooth with a little cold water. Line the bottom and sides of a deep dish with rich pie paste. Put in the bottom the same quantity of oysters that you have of sweetbreads, then the sweetbreads, and fill up with the gravy. Cover with the crust, and bake until brown.

MARYLAND OYSTER PIE

Make a biscuit dough of one quart of flour, two teaspoonfuls of baking powder, half a teaspoonful of salt, two tablespoonfuls of butter, and sufficient milk to make a soft dough. Take two-thirds of the dough and roll out to fit a baking-dish. Sprinkle with a little flour, and add one quart of drained oysters. To the juice of the oysters, add one teaspoonful of corn-starch. Pour over the oysters, cover with small lumps of butter, and season highly with salt and pepper. Roll out the remaining dough, and cover the pie with it, making incisions in the top to let out the air. Bake in a moderate oven until the crust is brown.

BEEF STEAK AND OYSTER PIE

Procure a pint of oysters, and two pounds of round steak, cut an inch thick. Cut it into

strips two and one-half inches wide. Mix on a plate two tablespoonfuls of flour, a heaping teaspoonful of mixed herbs, the same of salt, and half the amount of pepper. Dip each piece of meat in this, place an oyster on one end, and roll up loosely, place in the bottom of a pie-dish, and pile up well towards the centre. Pack the rolls loosely, so the gravy may flow through and help to cook them. Add the oyster liquor, and enough stock nearly to cover the meat, and dot with bits of butter. Cover with a flaky crust, and bake for an hour and a half in a slow oven. For the crust, add a quarter teaspoonful of salt to a cupful of flour, cut into it a half cupful of cold lard; when dry and powdery like meal mix through with the knife two tablespoonfuls of ice-water, turn out on a floured board, sprinkle thickly with flour, and lightly roll from you until of the requisite size to fit the top of the pie.

OYSTER RISsoles

Parboil and chop half a pint of oysters. Add two hard-boiled eggs chopped, season with salt, red pepper, minced parsley, and nutmeg, and make to a paste with cream. Cut puff paste into small circles, put a teaspoonful of the oyster mixture on the side, fold over the paste, pinch the edges together, and bake or fry in deep fat.

OYSTER ROAST—I

Prepare according to directions given for Dry Oyster Stew, and serve on buttered toast.

OYSTER ROAST—II

Put a pint of oysters into a saucepan, bring quickly to the boil, and cook until the edges curl. Take from the fire, and season with salt, pepper, butter, and lemon-juice. Serve on small hot plates, on toast if preferred.

**OYSTERS ROASTED IN THE HALF
SHELL**

Put three oysters on each shell. Season with salt and pepper, dot with butter, sprinkle with cracker crumbs, and bake for ten minutes, basting with the oyster liquor. Serve in the shell.

OYSTER PAN ROAST

Drain large oysters on a cloth and wipe dry. Fry in a shallow frying-pan in melted butter until they begin to brown. Season with salt and pepper, and serve on toast.

MOBILE OYSTER ROAST

Place deep oyster shells in a tin in the oven, and heat so hot that they begin to scale off. Put into each shell half a teaspoonful of butter, and

a sprinkle each of salt and pepper. Drop an oyster into each, turn it over, let remain in the oven a minute longer, and serve in the shell.

NEW ORLEANS OYSTER ROAST

Select large oysters and scrub thoroughly. Place in a large baking-pan with the flat side of the shells up. Bake until the shells open, sprinkle with salt, pepper, and minced parsley, add a little butter, and serve very hot on a bed of water-cress, with thin slices of brown bread and butter.

OYSTER RAREBIT

Clean and remove the hard muscle from one cupful of oysters, parboil them in their own liquor until the edges curl, then put into a hot bowl. In another saucepan put one tablespoonful of butter, and half a pound of American cheese broken into small bits, a saltspoonful each of salt, and mustard, and a few grains of cayenne. Beat two eggs slightly, add to the oyster liquor, mix gradually into the melted cheese, add the oysters, and turn at once over hot toast.

OYSTER SALAD

Boil two dozen oysters in their own liquor for five minutes. Drain, and let stand on ice until very cold. Mix with cut celery and mayonnaise

dressing, and serve in a bowl surrounded with lettuce leaves.

PICKLED OYSTER SALAD

Remove the tendons from two dozen pickled oysters, drain them, and arrange on a bed of lettuce leaves in a low salad bowl. Blend together three tablespoonfuls of olive-oil, one of vinegar, two hard-boiled eggs finely chopped, and half a teaspoonful of dry mustard. Pour this over the oysters, and serve with crackers and cheese.

OYSTER SAUSAGES

Chop together finely one-half pound of cold cooked mutton, three-quarters of a pound of beef suet, and two dozen scalded oysters. Add one-half the quantity of bread-crumbs and enough unbeaten yolk of egg to bind the mixture together. Season with salt, pepper, pounded mace, and minced parsley, shape into sausages, and fry in the usual way.

STUFFED OYSTERS

Chop fine the yolks of four hard-boiled eggs. Add half the quantity of finely-chopped raw bacon, and pepper and minced parsley to season. Mix to a paste with a yolk of a raw egg, adding a little cream if necessary. Open large oysters,

spread this paste thinly over the top of each, sprinkle with crumbs, dot with butter, and bake in a very hot oven.

STUFFED OYSTERS ON THE HALF SHELL

Chop fine a dozen large oysters. Add the beaten yolk of an egg, a tablespoonful of cream, and salt and pepper to season. Add enough dried and sifted bread-crumbs to make a smooth paste. Fill the shells, dot with butter, and brown in a quick oven.

STUFFED AND SPINDLED OYSTERS

Prepare a forcemeat of fresh mushrooms and bread-crumbs, seasoning with salt, pepper, minced parsley, and grated onion. Add a little cream sauce, and enough bread-crumbs to make very thick. Split the oysters, but do not separate. Fill with the forcemeat and arrange on small steel skewers with alternate squares of breakfast bacon cut very thin. Broil or bake, basting with melted butter as required. Serve with a salad of watercress and hard-boiled eggs, dressed with French dressing.

OYSTERS SAUTÉ—I

Drain large oysters on a cloth. Season with pepper and salt, dip in beaten egg, then in crumbs and set aside. Put into a frying-pan

one tablespoonful each of butter and lard. When smoking hot put in the oysters carefully and cook slowly until done, turning once with a broad-bladed knife. Serve very hot.

OYSTERS SAUTÉ—II

Drain two dozen large oysters, season with salt and pepper, and roll in cracker dust. Put four tablespoonfuls of butter into a cup and stand the cup in boiling water until the butter is melted and the sediment is at the bottom. Pour half of the clear butter into a frying-pan, and when it gets very hot put in enough oysters to cover the bottom of the pan. When they are brown, turn with a broad-bladed knife, and cook the other side. Serve hot on small circles of crisp toast. Olive-oil may be used instead of butter.

OYSTERS SAUTÉ—III

Drain large oysters, dip into beaten egg, then into seasoned crumbs, and fry in olive-oil, made very hot, in a frying-pan.

OYSTERS SAUTÉ—IV

Drain two dozen large oysters, sprinkle with salt and pepper, and roll in fine cracker crumbs. Fry crisp and brown in melted butter.

OYSTER STEW—I

Drain one quart of oysters and put the liquor to heat in a saucepan. Add one cupful of cream, and salt and red pepper to taste. Bring to the boil, add two tablespoonfuls of butter, and thicken with one teaspoonful of flour rubbed smooth in a little cold milk. Cook until it thickens, add the oysters, simmer until the edges curl, take from the fire, add the juice of half a lemon, and pour over thin slices of the buttered toast.

OYSTER STEW—II

Drain the liquor from one quart of oysters, mix it with half a cupful of boiling water, season with salt and pepper, bring to the boil, and add the oysters. When the edges of the oysters ruffle, add a tablespoonful of butter, one cupful of boiling milk, and one tablespoonful of powdered cracker crumbs. Serve with oyster crackers.

OYSTER STEW—III

Drain the liquor from three pints of oysters, put it into a saucepan, bring to the boil, and skim. Add two and one-half quarts of milk, bring to the boil, season with salt and pepper, add a tablespoonful of butter and the oysters. Cook until the edges curl and serve at once in hot soup plates.

OYSTER STEW—IV

Drain the liquor from a quart of oysters and bring it slowly to the boil, skimming as necessary. Heat a quart of milk in a double boiler and when it begins to boil add the skimmed liquor, the oysters, two tablespoonfuls of butter, and salt and pepper to taste. Simmer until the oysters ruffle, add four tablespoonfuls of powdered cracker crumbs, and serve immediately.

OYSTER STEW—V

Drain the liquor from a quart of oysters and put it into a saucepan. Bring it to the boil and skim. Add two cupfuls of boiling milk, a tablespoonful of butter, and pepper and salt to season. Add the oysters and cook slowly until the edges curl. Serve with crisp crackers.

OYSTER STEW—VI

Put two dozen oysters into a saucepan with their liquor and a cupful of water. Add a tablespoonful of butter, salt, pepper, and grated nutmeg to season. Boil until the edges of the oysters curl, take from the fire, add a tablespoonful of butter and one cupful of thick cream sauce, made of one tablespoonful of butter, two of flour, and one cupful of milk, cooked together until thick and smooth. Mix the

sauce thoroughly with the cooked oysters, and serve at once.

WASHINGTON OYSTER STEW

Bring to the boil in their own liquor fifty large oysters. Skim out, drain, throw into cold water, and when cool, take out and cover with sherry. Melt two tablespoonfuls of butter, add two tablespoonfuls of flour and the hot oyster liquor. Stir until thick, season with salt, pepper, mace, and grated nutmeg, add the oysters, and when they ruffle, add the yolks of three eggs well beaten, take from the fire, and serve at once.

STEW OF OYSTERS AND BACON

Drain a pint of oysters for half an hour. Cut five thin slices of breakfast bacon into small squares. Fry the bacon slowly until brown and crisp, add the oysters, and cook five minutes longer. Serve very hot on toast.

DRY OYSTER STEW

Bring to the boil a pint of oysters in their liquor, season with butter and white pepper, and cook for five minutes, stirring constantly. Serve in small hot bowls.

PLAIN OYSTER STEW

Prepare according to directions given for

Oyster Stew II, using water instead of milk, and adding another tablespoonful of butter after taking up.

VIRGINIA OYSTER STEW

Strain the liquor from a quart of oysters and bring it to the boil. Take the yolks of three hard-boiled eggs and make into a smooth paste with olive-oil, adding half a teaspoonful of dry mustard. Add a little of the boiling liquor to the eggs and keep warm. To the remaining liquor add the oysters, cook until the edges curl, add the egg paste, bring to the boil, season with salt and pepper, and serve on toast.

OYSTER-CELERY STEW

Put into a saucepan one cupful of beef stock. Add one cupful of cream, two tablespoonfuls of butter, one-half teaspoonful each of salt, white pepper, mace, and celery seed. One-half cupful of finely chopped celery may be used instead of the seed. Bring to the boil, and while on the fire add one-half cupful of rolled and sifted cracker crumbs. Scald two dozen oysters in their liquor, add to the sauce, reheat, and serve very hot.

SHIRRED OYSTERS

Chop fine two dozen large oysters and a green pepper free from seeds. Add the well-beaten

yolks of two eggs, a pinch of salt, half a cupful of cream, and dry bread-crumbs to thicken. Fill individual dishes with this mixture, and bake in the oven.

OYSTERS IN RAMEKINS

Prepare Creamed Oysters according to directions previously given, using for liquid half cream and half stock. Add to the oysters four hard-boiled eggs, sliced, and a teaspoonful of butter. Thicken with the yolks of two raw eggs which have been beaten with a little of the gravy. Fill buttered ramekins, cover with crumbs, dot with butter, and serve very hot.

OYSTER SHORTCAKE

Make a biscuit dough according to directions given in the recipe for Maryland Oyster Pie. Divide into two parts and roll out to fit a pie tin. Bake the two layers together, spreading soft butter between. When brown, tear the layers apart. Pour between and on top Creamed Oysters made according to the first recipe given.

OYSTER SOUFFLÉ—I

Put into a saucepan two tablespoonfuls of butter, and when it froths, add three tablespoonfuls of flour. Season with salt and pepper, and cook until the mixture leaves the sides

of the pan. Add one cupful of hot milk and one teaspoonful of Worcestershire sauce. Cook until smooth and thick, add one pint of drained oysters cut into small pieces and the yolks of three eggs well beaten. Take from the fire and fold in carefully the whites of the eggs beaten to a stiff froth. Fill buttered soufflé cups, cover with crumbs, and bake for fifteen minutes.

OYSTER SOUFFLÉ—II

Pound and rub through a sieve one-half pound of boiled whitefish. Drain a dozen oysters and cut them fine. Put into a saucepan one tablespoonful of butter and two of flour. Stir until smooth, add the oyster liquor, and cook until it thickens. Add the pounded fish and mix thoroughly. Add, one at a time, three unbeaten eggs, and the oysters. Season with salt and red pepper. Pour in one-half cupful of cream, whipped, butter a mould, fill with the mixture, and steam for half an hour. Serve hot, with a cream sauce, seasoned with lemon-juice.

OYSTER SANDWICHES

Prepare the filling according to directions given for Oyster Salad, chopping the oysters fine before mixing with the mayonnaise.

OYSTER SCRAMBLE

Bring to the boil in their own liquor one pint of oysters, skim out, drain, cool, and cut into small bits with a silver knife. Put into a saucepan one tablespoonful of butter, half a teaspoonful of chopped onion, and salt and pepper to season. Put the oysters into the butter, add six eggs well beaten, and stir until the eggs are done. Serve on thin slices of toast over which the oyster liquor has been poured.

SPINDLED OYSTERS

Cut thin slices of bacon into small squares. Arrange these squares alternately with large oysters on long, slender steel skewers. Rest the ends of the skewers on the sides of a narrow baking-pan and place in a very hot oven for five minutes. Serve each skewer on a long narrow slice of toast and pour over the toast the juice which has run into the pan.

STEAMED OYSTERS—I

Open and drain the required number of oysters, put into an earthen dish, and set in a steamer over boiling water. Cover and cook for ten minutes. Season with salt, pepper, and lemon-juice, and serve with small slices of buttered toast, or toasted crackers.

STEAMED OYSTERS—II

Fill a small deep earthen pot with select oysters. Season liberally with salt, pepper, and butter. Set in a steamer over boiling water, cover and cook until the edges of the oysters curl. Set the pot on a folded napkin on a small platter and serve the oysters in soup-plates with toasted crackers.

STEAMED OYSTERS À LA BRIGHTON

Put into a small stone pot two dozen oysters, two tablespoonfuls of butter, a teaspoonful of chopped chives, a dash of black pepper, and a few drops of tabasco sauce. Cover tightly, steam for twenty-five minutes and serve in the pot.

BALTIMORE STEAMED OYSTERS

Wash large oysters and arrange in a steamer with the upper shell downward so that the liquor will not run out when they open. Steam twenty minutes. Serve at once with melted butter, salt and pepper.

OYSTERS AND MUSHROOMS

Fry in butter one cupful of fresh mushrooms. Bring one pint of oysters to the boil in their own liquor, season with salt, pepper, and grated

nutmeg, add the fried mushrooms and half a glassful of Madeira. Reheat, and serve on toast.

**OYSTERS AND MUSHROOMS À LA
POULETTE**

Prepare according to directions given for oysters à la Poulette, using one pint of oysters and one pint of mushrooms.

**OYSTERS AND MUSHROOMS EN
BROCHETTE**

Drain large oysters, sprinkle with salt and pepper, dip in egg and crumbs. Clean and trim large fresh mushrooms and dip in egg and crumbs. Arrange the breaded oysters and mushrooms alternately upon small steel skewers and bake, broil, or fry, as preferred.

**OYSTERS, SWEETBREADS, AND
MUSHROOMS**

Parboil two sweetbreads, take from the fire and cool. Put into a saucepan two tablespoonfuls of butter, add two tablespoonfuls of flour and the liquor drained from one pint of oysters and one pint of canned mushrooms. Cook until thick, stirring constantly and seasoning with salt, pepper, grated nutmeg, and lemon-juice. Add the mushrooms, the sweetbreads cut into

dice, and a pint of oysters. Simmer until the oysters ruffle, then add the yolk of one egg beaten with three tablespoonfuls of cream, re-heat, and serve.

OYSTER KABOBS

Prepare according to directions given for Oysters à la Roi, below, adding four tablespoonfuls of finely chopped mushrooms and a teaspoonful each of minced parsley and grated onion to the paste. When the oysters are ready for frying, string five or six on a steel or silver skewer, dip in egg and crumbs, fry in deep fat, and serve on toast.

OYSTER KROMESKIES

Put two dozen oysters into a saucepan with their own liquor, boil three minutes, skim out, drain, chop fine, and return to the saucepan. Add four tablespoonfuls of cream, half a dozen chopped mushrooms and one cupful each of chopped cooked chicken and finely minced boiled ham. Rub together one tablespoonful of butter and two of flour and stir into the boiling mixture. Add a tablespoonful of minced parsley, a teaspoonful of minced onion, salt and pepper to season, and the yolks of two eggs well beaten. Mix thoroughly and spread on a platter to cool. Shape into cylinders, and wrap in very

thin slices of bacon. Dip in egg and crumbs and fry in deep fat.

RAW OYSTERS

Serve half a dozen oysters to each person on small plates. Garnish with lemon quarters.

RAW OYSTERS ON THE HALF SHELL

Fill deep soup-plates with cracked ice and arrange the opened oyster-shells upon it, five or six to a plate. Garnish with lemon quarters and pass horseradish.

OYSTERS AND TRIPE

Cut into dice one pound of honeycomb tripe, and boil slowly until perfectly soft. Prepare a pint of Creamed Oysters according to directions given in the first recipe, cooking a small chopped onion with the butter. When the oysters are cooked and seasoned, add the tripe, reheat, and serve at once.

OYSTER TOAST

Drain large oysters and broil them. Boil one cup of the liquor with half a cupful of cream, one tablespoonful of butter, and salt and pepper to season. Pour the hot mixture over thin slices of toast and set in the oven until the liquor is absorbed. Lay the broiled oysters on the toast, and serve immediately.

OYSTER WIGGLE

Prepare Creamed Oysters according to directions given in the first recipe, and add one cupful of cooked and drained green peas.

OYSTERS À L' ALLEMANDE

Drain twenty-five oysters, add the juice of a lemon, a tablespoonful of butter, salt and pepper to season, and bring to a boil. Melt one tablespoonful of butter, add one tablespoonful of flour, one cupful of veal or chicken stock or oyster liquor, and a teaspoonful of mushroom catsup. Cook for five minutes, stirring constantly, add the oysters and the yolks of two eggs beaten smooth with half a cupful of cream. Cook until thick.

OYSTERS À L' AMERICAINE

Chop together very finely a sprig of parsley, a small onion, and two or three blades of chives. Add a teaspoonful of salt, two teaspoonfuls of olive-oil, six drops of tabasco sauce, and a few drops of Worcestershire. Add five tablespoonfuls of vinegar and mix thoroughly. Serve as a dressing with raw oysters.

OYSTERS À LA BECHAMEL—I

Put into a saucepan half a cupful of butter. When melted add a tablespoonful of flour, mix

thoroughly and add two-thirds of a pint of bouillon or stock. Cook until thick, add a pint of oysters and simmer until the edges of the oysters curl.

OYSTERS À LA BECHAMEL—II

Scald two dozen oysters in their own liquor, drain, and chop fine. Put two tablespoonfuls of butter into a saucepan, and when melted, add one tablespoonful of flour. Stir until smooth, add one cupful of cream, bring to the boil, and stir until it thickens. Add the oysters and half a dozen chopped mushrooms. Season to taste, reheat and serve.

OYSTERS À LA DUMAS

Mix together in a bowl a heaping teaspoonful of salt, half a teaspoonful of white pepper, one small shallot chopped very fine, a teaspoonful of chopped chives, half a teaspoonful of minced parsley, a teaspoonful of olive-oil, six drops of tabasco sauce, a saltspoonful of Worcestershire sauce, and five tablespoonfuls of vinegar. Mix thoroughly, and serve as a sauce for raw oysters.

OYSTERS À LA DUXELLES

Bring three dozen oysters to the boiling point in their own liquor. Skim out, drain, and set aside. Put into a saucepan two table-

spoonfuls of butter, and when it becomes hot, add four tablespoonfuls of chopped mushrooms. Cook for two minutes, add two tablespoonfuls of flour, and stir until the mixture leaves the side of the pan. Add gradually two cupfuls of the oyster liquor, salt, red pepper, and grated onion to season, and cook until the mixture thickens. Add the oysters and the yolks of two eggs beaten with four tablespoonfuls of cold water. When the mixture is thick and the edges of the oysters have curled, take from the fire, add a teaspoonful of lemon-juice, and serve immediately with a border of triangles of toast.

BAKED OYSTERS À LA DUXELLES

Prepare according to directions given above, turn into a baking-dish, cover with crumbs, dot with butter, and brown in the oven.

OYSTERS À LA HOLLANDAISE

Parboil a quart of oysters in their own liquor. Put into a saucepan two tablespoonfuls of butter, and fry in it a sliced onion, adding six whole peppers and a bay-leaf. Add two tablespoonfuls of flour and three cupfuls of chicken stock. Season with salt and grated nutmeg, and cook for twenty-five minutes. Beat together the yolks of two eggs and the juice of

half a lemon. Pour gradually into the sauce, but do not allow it to boil. Rub through a hair sieve, add the oysters, skimmed and drained, a tablespoonful of butter, and a teaspoonful of minced parsley. Reheat and serve.

OYSTERS À LA INDIEN

Strain the juice from a quart can of tomatoes, and add enough water to make two cupfuls. Heat to the boiling point, add half a cupful of well washed rice, and cook for twenty minutes, stirring as needed. Add two tablespoonfuls of butter, two teaspoonfuls of curry powder, salt and pepper to taste, and two dozen large oysters. Cook until the oysters ruffle. Serve with thin brown bread sandwiches and bananas.

OYSTERS À LA KALAMAZOO

One quart of oysters drained, two teaspoonfuls of corn-starch, and the juice of half a lemon. Melt two tablespoonfuls of butter, add the corn-starch and the oysters, seasoning with salt, pepper, and lemon-juice. Cook until the oysters ruffle, and serve very hot on brown bread, toasted and buttered.

OYSTERS À LA MADRID

Butter individual baking-dishes. Put a layer of drained oysters in the bottom, season with

salt and pepper, dot with butter, sprinkle with finely chopped pimentos, cover with crumbs, and repeat until the dish is full, having crumbs and butter on top. Bake in a quick oven.

OYSTERS À LA MARYLAND

Drain one quart of large oysters. Put two cupfuls of white wine into a saucepan, bring to the boil, add the oysters, cook two minutes, skim out, and set aside. Blend together in another saucepan a teaspoonful each of butter and flour, add half the wine, and one cupful of cream. Stir until thick, season with salt, red and black pepper. Cook for eight minutes, add the oysters, and cook a few minutes longer. Beat the yolks of two raw eggs with a little of the sauce and add to the oysters with a teaspoonful of butter. Take from the fire, stir until it thickens, and serve very hot.

OYSTERS À LA MARQUISE

Melt a teaspoonful of butter, add a pint of drained oysters, and salt, pepper, and grated nutmeg to season. Blend a heaping teaspoonful of corn-starch with two tablespoonfuls of sherry, and stir into the oysters, adding the oyster liquor as required. When the sauce is thick and the edges of the oysters are curled, serve on toast.

OYSTERS `A LA MALI

Chop an onion very fine, and fry to a golden brown in butter. Add a tablespoonful of chopped cooked spinach and a small glassful of white wine. Add two dozen small oysters chopped fine, season with salt and pepper, and cook for fifteen minutes longer. Take from the fire, add a bean of garlic chopped very fine, and one egg well beaten. Fill individual dishes with raw oysters, spread with the cooked mixture, sprinkle with crumbs, dot with butter, and bake in a quick oven.

OYSTERS `A LA NEWBURG

Heat half a cupful of cream in a double boiler. Rub together two tablespoonfuls of butter and one of flour. Add to the hot cream, and stir until thick and smooth. Rub to a paste with cream the yolks of three hard-boiled eggs, and add to the sauce. Season with salt and red pepper, add three dozen parboiled oysters, take from the fire, season with sherry and Madeira, then serve.

OYSTERS `A LA POMEROY

Drain twenty-five large oysters, and put into a saucepan with a tablespoonful of butter and half a wineglassful of Madeira. Simmer slowly for a few minutes. Beat together the yolks of

four fresh eggs and one cupful of cream. Add to the oysters, season with salt and pepper, and cook three minutes longer.

OYSTERS À LA POULETTE—I

Put a quart of oysters on the stove in their own liquor, bring to the boil, skim carefully, drain, and set aside. Put one cupful of the oyster liquor into a saucepan and bring to the boil. Stir into it one heaping teaspoonful of flour mixed with three tablespoonfuls of cold water, and boil gently for five minutes. Put two cupfuls of cream into a double boiler, and when it begins to boil, add the thickened oyster liquor. Season with salt, pepper, a grating of nutmeg, and a grain of cayenne. Beat together thoroughly the yolks of four eggs and half a cupful of cream. Add the oysters to the sauce with a tablespoonful of butter, and stir in the egg mixture carefully. Cook for three minutes, take from the fire, add a tablespoonful of lemon-juice, and serve with a border of triangles of toast.

OYSTERS À LA POULETTE—II

Bring to the boil one pint of oysters in their own liquor. Add one tablespoonful each of butter and minced parsley, one-half cupful of chopped mushrooms, a teaspoonful of grated onion, a tablespoonful of olive-oil, and salt,

pepper, and grated nutmeg to season. Cook a few minutes longer, stirring constantly, and adding enough bread-crumbs to make rather thick. Take from the fire, add the juice of a lemon, and serve very hot.

OYSTERS À LA POULETTE—III

Melt half a cupful of butter in a saucepan, and stir in a heaping tablespoonful of flour. Cook until the mixture leaves the sides of the pan, add one cupful of boiling water and one cupful of white wine. Add also salt and pepper to season, and a few sprigs of parsley tied up in a bunch with two small bay-leaves, a clove of garlic, and one small onion. Cook until thick, take out the herbs, and add a pint of drained oysters. Cook until the edges of the oysters curl, take from the fire, and stir in the well-beaten yolks of two eggs.

OYSTERS À LA REINE

Put into a saucepan one pint of oysters, two tablespoonfuls of butter, a teaspoonful of salt, and a little cayenne. Cook until the edges of the oysters begin to curl, and add one tablespoonful of lemon-juice and the yolks of two eggs well beaten. Stir until the mixture thickens, and serve on toast.

OYSTERS À LA ROI

Make a paste of bread-crumbs, finely chopped cooked chicken, and cream. Select the largest oysters, drain, wipe dry, season, cover each with the paste, and let harden. Dip in egg, then in crumbs, and fry in deep fat.

OYSTERS À LA SNOWDON

Heat one quart of cream, seasoned to taste with celery salt, paprika, and a few drops of tabasco. When very hot, place in the cream about a pint and a half of large selected oysters, thoroughly drained, and let stand until a trifle curled. Then add two or three tablespoonfuls of Madeira, and serve in hot plates.

OYSTERS À LA SUPRÊME

Put into a saucepan one tablespoonful of butter, and fry in it a teaspoonful of chopped onion. Add two tablespoonfuls of flour, stir until smooth, and add two cupfuls of cream. Stir until thick, and set aside. Butter a pudding-dish, sprinkle with cracker crumbs, put in a layer of drained oysters, and cover with the sauce. Sprinkle thickly with cracker crumbs, add another layer of oysters, cover with the sauce, and repeat until the dish is full, having crumbs on top. Dot with butter, sprinkle with grated cheese and minced parsley, and bake

brown in a hot oven. This may be served in ramekins or shells if desired.

OYSTERS À LA VILLEROI

Put into a saucepan over the fire three dozen large oysters with their liquor, one cupful of veal stock, and a tablespoonful of butter. Cook until the edges of the oysters ruffle, skim out the oysters, and set aside. In another saucepan put two tablespoonfuls of butter, and cook until it froths. Add two tablespoonfuls of flour, and cook until the mixture leaves the sides of the pan. Add the liquid in which the oysters were cooked and the yolks of three eggs well beaten. Season with salt, pepper, and grated nutmeg, and cook until thick. Take from the fire, add the oysters, and cool. When perfectly cold, join the oysters in pairs with a toothpick, having them well overlaid with the sauce. Roll in dry bread-crumbs, dip into beaten egg, then into crumbs again, and fry carefully in deep fat. Drain on brown paper, and serve on a hot platter, garnishing with lemon and parsley.

OYSTER CRABS

Oyster Crabs are small animals who live on oysters. They move in like relatives and make themselves at home in the oyster shell, or cling to the outside in case the apartment is full. Possibly pearl-bearing oysters are more subject to crabs. The oysters probably regard them as a St. Bernard looks upon his fleas, but this is not certain, as the oysters are too polite to speak about it. These hangers-on of oysters make very good eating when properly cooked. It would be a kindness to oysters if oyster crabs were more generally eaten.



TEN WAYS TO COOK OYSTER CRABS

FRIED OYSTER CRABS—I

Clean the crabs, dip in flour, then in milk, then in cracker dust or bread-crumbs. Fry in deep fat.

FRIED OYSTER CRABS—II

Wash and dry, dip in milk, roll in flour, and fry for one minute in deep fat. Serve with lemon quarters.

MAYONNAISE OF OYSTER CRABS

Parboil the oyster crabs in salted water, drain and dry on a cloth. Mix with mayonnaise and serve on lettuce leaves. A little finely cut celery may be added if desired.

OYSTER CRABS ON TOAST

Prepare the crabs according to directions given above, and spread on buttered toast. Break an egg on each slice of toast, cover with cream sauce, sprinkle with grated cheese, and cook in a hot oven until the egg is set.

OYSTER CRABS À LA NEWBURG

Melt one tablespoonful of butter, add one tablespoonful of flour and cook thoroughly. Add one cupful of cream and cook until thick, stirring constantly. Season with salt and pepper, add two cupfuls of oyster crabs and reheat. Add the yolk of one egg beaten smooth with one tablespoonful of cream, one tablespoonful of minced parsley, and half a teaspoonful of lemon-juice. Mix thoroughly, add one-fourth cupful of sherry and serve at once.

OYSTER CRABS À LA POULETTE

Parboil three cupfuls of oyster crabs in enough of their own liquor to cover, adding one tablespoonful of butter, and pepper and salt to season. Melt one teaspoonful of butter, add one teaspoonful of flour, and cook thoroughly. Add one cupful of white stock and cook until thick, stirring constantly. Take from the fire, season to taste, and add the yolk of an egg beaten smooth with a tablespoonful of melted butter. Add the sauce carefully to the parboiled crabs, with the juice of half a lemon, and a teaspoonful of minced parsley.

OYSTER CRABS À LA HOLLANDAISE

Heat in a double boiler one-fourth of a cupful of vinegar and two tablespoonfuls of butter, sea-

soning with paprika and grated nutmeg. Beat the yolks of four eggs, add the hot vinegar to them, and cook carefully until it thickens, stirring constantly. Add two more tablespoonfuls of butter broken into bits. Take the meat from two cupfuls of oyster crabs and simmer for five minutes in their own liquor with two tablespoonfuls of butter, and salt and paprika to season. Add the Hollandaise sauce, reheat, add one tablespoonful of lemon-juice and one teaspoonful of minced parsley. Serve on toast.

OYSTER CRABS À LA BOSTON

Melt one tablespoonful of butter and fry in it half an onion chopped fine. Add one tablespoonful of flour and cook thoroughly. Add one cupful of white stock and cook until it thickens, stirring constantly. Add two cupfuls of oyster crabs, a teaspoonful of lemon-juice, a teaspoonful of minced parsley, and salt and pepper to season. Heat thoroughly, take from the fire, add the yolk of an egg well beaten, and serve at once.

OYSTER CRABS À LA REINE

Fry a pint of oyster crabs in a little butter, season with salt, red and black pepper, and a pinch of powdered sugar, add a wineglassful of Madeira, and simmer slowly. Beat the yolks of

four eggs with one cupful of cream, add to the crabs, and cook slowly until thick. Serve at once.

OYSTER CRABS SAUTÉ

Wash and drain the crabs. Roll in a mixture of equal parts of flour and cracker dust, and shake in a colander. Sauté in butter in a frying-pan.

FRICASSÉED OYSTER CRABS

Put into a saucepan two tablespoonfuls of butter, half a cupful of water, a teaspoonful of lemon-juice, and salt and pepper to season. Simmer oyster crabs in this until they begin to whiten, then skim out, and keep hot until all are cooked. Serve on buttered toast. The sauce may be thickened with egg, or flour and butter, and poured over the toast.

PRAWNS

Prawns are in season from the first of September to the first of April. Anybody who likes them may cook them according to the following methods.



TEN WAYS TO COOK PRAWNS

BOILED PRAWNS

Wash a pint of prawns and boil for ten minutes in salted water. Drain and serve with toasted crackers.

BUTTERED PRAWNS

Melt one tablespoonful of butter, add two of flour, and cook thoroughly. Add two cupfuls of water or stock and cook until thick, stirring constantly. Season with salt, pepper, and lemon-juice, add three cupfuls of boiled prawns and reheat.

CREAMED PRAWNS

Prepare according to directions given above, using cream for liquid and omitting the lemon-juice.

MAYONNAISE OF PRAWNS

Mix a quart of boiled prawns with a pint of cut celery, mix with mayonnaise, and serve on lettuce leaves. The celery may be omitted.

DEVILLED PRAWNS

Prepare according to directions given for Devilled Crabs.

PRAWNS IN SHELLS

Pick the shells from fifty boiled prawns, mix with one-quarter the quantity of stewed mushrooms, and four tablespoonfuls of cream sauce. Fill buttered shells, cover with crumbs, dot with butter, and brown in the oven.

PRAWN PATTIES

Prepare according to directions given for Shrimp Patties.

PRAWNS BAKED IN SHELLS

Shell two quarts of prawns. Melt a tablespoonful of butter and fry in it half a chopped onion. Add half a tablespoonful of flour and cook thoroughly. Add one cupful of milk and cook until thick, stirring constantly. Season with salt, red and white pepper, and minced parsley. Add the prawns and the yolks of four eggs well beaten and reheat. Butter individual shells, fill with the mixture, cover with crumbs, dot with butter, sprinkle with grated cheese, and brown in the oven. Sprinkle with lemon-juice just before serving.

FRICASSÉE OF PRAWNS

Prepare Creamed Prawns, and season with red and white pepper, minced parsley and lemon-juice. Serve on toast.

FRICASSÉED PRAWNS À LA CREOLE

Shell two quarts of prawns. Fry in two tablespoonfuls of butter, one tablespoonful of chopped shallots, and a bruised clove of garlic. Add a tablespoonful of flour and a cupful of stock. Cook until thick, stirring constantly. Add one cupful of stewed and strained tomato, a few sweet peppers, a dash of red pepper, and half a cupful of white wine. Boil down until thick, add the prawns, the juice of half a lemon, and a teaspoonful of minced parsley. Serve with boiled rice.

SCALLOPS

Scallops are in season from the middle of September to the first of April. On April-fool day, the Scallop retires from the world, whether he sees his shadow or not. The only part of the beast that is eaten is the muscle of the shell. The shell is a very fine apartment to live in, being beautifully ribbed and striped in red and purple. The shell is used for baking individual dishes of fish.

FORTY WAYS TO COOK SCALLOPS

BAKED SCALLOPS—I

Take the scallops out of their shells, trim off the beards and all the black parts. Wash and dry the deep shells, put in the scallops, and pour half a tablespoonful of vinegar over each. Mix grated bread-crumbs with a little chopped parsley and salt and pepper to season, and add enough milk to make a smooth paste. Spread some of the paste over each shell, cover with crumbs, dot with butter, and brown in the oven.

BAKED SCALLOPS—II

Put two quarts of scallops into a saucepan with three tablespoonfuls of butter, and salt, grated nutmeg, and red and white pepper to season. Cook for five minutes and drain, reserving the liquor. In another saucepan melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of stock, one cupful of milk, the liquor of the scallops, and the scallops. Cook until thick, stirring constantly. Take from the fire, add the yolks of four eggs well beaten

and a tablespoonful of minced parsley. Fill buttered shells, cover with crumbs, dot with butter, and brown in the oven. Sprinkle with lemon-juice just before serving.

BAKED SCALLOPS—III

Cut the scallops into dice and return to their shells. Season with salt and pepper, sprinkle with chopped fresh mushrooms and parsley, cover with crumbs, dot with butter, and bake brown. Squeeze a little lemon-juice into each shell just before serving.

BAKED SCALLOPS—IV

Parboil the scallops, drain, and cut in two. Put them into the shells, sprinkle with chopped green pepper, lemon-juice, grated onion, pepper, and salt. Fill each shell nearly full of cream. Cover with crumbs, dot with butter, and brown in the oven.

PIGS IN BLANKETS

Parboil scallops, drain and dry on a cloth. Roll a thin slice of bacon around each one and fasten with a wooden tooth-pick. Fry until the bacon is crisp and serve on thin slices of buttered toast.

SCALLOPS EN BROCHETTE

Prepare according to directions given for Oysters En Brochette.

CURRIED SCALLOPS—I

Melt one tablespoonful of butter, add one tablespoonful of flour and a teaspoonful of curry powder. Add the liquor drained from a quart of parboiled scallops, and cook until thick, stirring constantly. Season with salt and pepper, add the scallops, and reheat. Add a squeeze of lemon-juice just before serving. Serve with boiled rice.

CURRIED SCALLOPS—II

Prepare according to directions given for Creamed Scallops, frying a slice of onion in the butter, and mixing a teaspoonful of curry powder with the flour. Stock may be used instead of cream.

SCALLOP CHOWDER

Chop fine a quarter of a pound of salt pork, and fry with a small onion, sliced. Add six potatoes, sliced thin, a can of tomatoes, and six whole allspice and six whole cloves tied up in a bit of cheesecloth. Add four cupfuls of cold water and a pinch of red pepper. Cook for three hours and a half. Add one quart of scallops and four pilot biscuits that have been soaked in milk, and cook for half an hour longer. Serve very hot.

DEVILLED SCALLOPS—I

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly. Add two cupfuls of milk, and cook until thick, stirring constantly. Season with salt, celery salt, red pepper, and curry powder. Add one quart of scallops, parboiled and chopped, and reheat. Add enough stale bread-crumbs to make a smooth paste, take from the fire, and add two tablespoonfuls of sherry. Put into buttered shells, cover with crumbs, dot with butter, and brown in the oven.

DEVILLED SCALLOPS—II

Clean a quart of scallops and parboil in their own liquor. Drain, reserving the liquor, and chop fine. Mix together half a cupful of butter, a teaspoonful of made mustard, a cupful of white stock, and salt and red pepper to season. Add the chopped scallops and their liquor, and put into a baking-dish. Sprinkle with crumbs, dot with butter, and bake for twenty minutes.

DEVILLED SCALLOPS—III

Prepare Creamed Scallops according to directions previously given. Season with salt, celery salt, red pepper, and a little curry powder. Add enough bread-crumbs to make a smooth paste. Fill buttered shells, cover with crumbs, dot with butter, and brown in the oven.

DEVILLED SCALLOPS—IV

Parboil a quart of scallops and drain. Mix together two tablespoonfuls of butter, one tablespoonful each of tomato catsup and Worcestershire, a teaspoonful of mustard, the juice of half a lemon, and half a teaspoonful each of salt and paprika. Bring to the boil, add the par-boiled scallops, reheat, and serve with toasted crackers and cheese.

SCALLOPS WITH EGGS

Cover two cupfuls of scallops with salted boiling water, and simmer for ten minutes. Pour off the hot water and cover with cold water. Drain, and cut the scallops in two. Put two tablespoonfuls of butter into a saucepan, and when it melts, add the sauce. When they begin to color, add five eggs well beaten, and salt and pepper to season. Cook until the eggs set, stirring constantly. Serve on squares of buttered toast, and sprinkle with minced parsley.

FRIED SCALLOPS—I

Trim off the beards and black parts, rinse well, and drain. Sauté in hot lard, drain on brown paper, and serve at once.

FRIED SCALLOPS—II

Prepare according to directions given above,

dipping each one in milk and then in flour before frying.

FRIED SCALLOPS—III

Trim the scallops, rinse thoroughly, and wipe dry. Dip in egg and crumbs and fry in deep fat. Drain on brown paper and serve with a mayonnaise to which chopped pickles, capers, olives, and parsley have been added.

FRIED SCALLOPS—IV

Prepare according to directions given above, and dip in milk. Then dip in a cupful of sifted cracker crumbs to which one-fourth cupful of flour, and pepper and salt to season have been added. Fry in deep fat and drain on brown paper.

FRIED SCALLOPS—V

Cover the scallops with boiling water and let stand for five minutes. Drain and wipe dry. Mix together four tablespoonfuls of olive-oil and one tablespoonful of vinegar. Pour over the scallops with salt and pepper to season, and let stand for an hour. Drain, dip in cracker dust, then in egg, then in cracker dust, and fry in deep fat. Serve with lemon quarters or tomato sauce or rashers of bacon.

FRIED SCALLOPS—VI

Cover the scallops with boiling water and let stand for five minutes. Drain, dry, and season. Dip in crumbs, then in egg, then in crumbs again, and fry in deep fat.

FRIED SCALLOPS—VII

Put one quart of cleaned scallops into a saucepan and cook until they begin to shrivel. Drain and dry, season with salt and pepper, roll in crumbs, dip in egg and crumbs, and fry in deep fat.

CREAMED SCALLOPS

Prepare according to directions given for Creamed Shrimps.

SCALLOPS FRIED IN BATTER

Make a batter of one cupful of flour, one egg, a teaspoonful of olive-oil, half a teaspoonful of salt, and half a cupful of milk. Season the scallops with salt and pepper, drop them into the batter, and drop by spoonfuls into deep fat. Drain on brown paper and serve at once.

SCALLOP FRITTERS

Boil scallops for five minutes, drain and dry on a cloth. Sift together one cupful of flour

and half a teaspoonful each of baking-powder and salt. Add half a cupful of milk, two well-beaten eggs, and a teaspoonful of olive-oil. Mix thoroughly, dip the cold scallops into this batter, and fry in deep fat.

STEWED SCALLOPS—I

Put two cupfuls of scallops into a saucepan with half a blade of mace, a pinch of sugar, and water to cover. Simmer until tender. Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook thoroughly. Add the liquor drained from the scallops and cook until thick, stirring constantly. Add the scallops, three tablespoonfuls of cream, and salt, pepper, and grated nutmeg to season. Reheat, and serve.

STEWED SCALLOPS—II

Prepare according to directions given for Stewed Oysters.

SCALLOPS SAUTÉ

Boil one pint of scallops for fifteen minutes, drain, and chop fine. Squeeze the juice of two lemons over them, season highly with salt and red pepper, and fry in butter for ten minutes. Serve very hot on toast.

STEAMED SCALLOPS

Put a pint of scallops into a saucepan with a

tablespoonful of butter, two tablespoonfuls of water, and salt and pepper to season. Set into a steamer and steam until tender. Season with minced parsley and serve on toasted rounds of baking-powder biscuit.

PLAIN SCALLOPS

Parboil in salted water for three minutes, drain, cool, and cut in two. Cover with French dressing and garnish with lettuce leaves. Serve with toasted crackers and cheese.

SCALLOP SCRAMBLE

Simmer two cupfuls of scallops in salted water for ten minutes. Drain in a colander, rinse with cold water, and cut each scallop in two. Put two tablespoonfuls of butter into a frying-pan, add the scallops, and cook until they begin to color. Add six eggs well beaten and salt and pepper to season. Cook until the eggs set. Serve on buttered toast and sprinkle with minced parsley.

ESCALLOPED SCALLOPS—I

Parboil a quart of scallops, drain, and cut into dice. Melt two tablespoonfuls of butter and fry in it a very small onion, chopped fine. Add half a cupful of mushrooms and cook five minutes longer. Add two tablespoonfuls of flour and

cook thoroughly. Add one cupful each of scallop liquor and cream, and cook until thick, stirring constantly. Add the scallops, and salt and red pepper to season, and reheat. Fill buttered shells, cover with crumbs, dot with butter, and brown in the oven.

ESCALLOPED SCALLOPS—II

Fry the scallops light brown in butter, then prepare according to directions given for Creamed Shrimps. Arrange in a baking-dish with alternate layers of seasoned crumbs, cover with crumbs, dot with butter, pour over sufficient milk to moisten, and bake brown in the oven.

MAYONNAISE OF SCALLOPS

Soak the scallops in salted water, simmer for five minutes in boiling water, drain, cool, cut in pieces, and mix with a stiff mayonnaise. Serve on lettuce leaves. A small quantity of finely cut celery may be added if desired.

SCALLOPS À LA NEWBURG

Prepare according to directions given for Lobster à la Newburg.

SCALLOPS À LA BOSTON

Clean a quart of scallops, drain, and heat to the boiling point. Drain again, and reserve the

liquor. Cream one-third of a cupful of butter, add half a teaspoonful of made mustard, a teaspoonful of salt, a dash of red pepper, and two-thirds of a cupful of the liquor. Add the scallops, chopped fine, put into a baking-dish, cover with crumbs, dot with butter, and brown in the oven.

SCALLOPS À LA BRESTOISE

Fry two cupfuls of scallops in a tablespoonful of butter for ten minutes. In another saucepan fry two chopped onions in butter. When brown, add one tablespoonful of flour, and cook thoroughly. Add one cupful of the scallop liquor, and cook until thick, stirring constantly. Add the scallops chopped fine, salt, and white and red pepper to season, a bruised clove of garlic, half a cupful of fresh bread-crumbs, a tablespoonful of minced parsley, and the yolks of four eggs, well beaten. Heat thoroughly, and then cool. Fill buttered scallop shells with the mixture, cover with crumbs, dot with butter, and brown in the oven.

SCALLOPS À LA FRANÇAISE

Fry two cupfuls of scallops in butter, add two onions, chopped fine, and cook until the onion is tender. Add a tablespoonful of flour, and cook thoroughly. Add one cupful of the juice of the scallops, and cook until thick, stirring

constantly. Take from the fire, add the yolks of four eggs, well beaten, and enough bread-crumbs to make a smooth paste. Put into buttered shells, cover with crumbs, dot with butter, and brown in the oven.

SCALLOPS À LA HAVRAISE

Clean a quart of scallops and put into a saucepan. Cover, cook for five minutes, drain, and chop. Chop an onion and a shallot, fry in butter, add the scallops, and sufficient stock to moisten. Season with salt, pepper, Worcestershire, and tabasco. Add half a dozen chopped mushrooms, a teaspoonful of minced parsley, and enough bread-crumbs to make a smooth paste. Take from the fire, add the yolks of two eggs, well beaten, and cool. Fill buttered shells, cover with crumbs, dot with butter, and brown in the oven.

SCALLOPS À LA POULETTE—I

Melt a tablespoonful of butter, and fry in it two dozen prepared scallops. Season with salt and pepper, and add a wineglassful of white wine. Simmer for ten minutes, then thicken with a tablespoonful of flour rubbed smooth in a little cold water. Cook until thick, stirring constantly. Take from the fire, and add the yolks of three eggs beaten with three table-

spoonfuls of cream. Add the juice of a lemon and a tablespoonful of chopped parsley.

SCALLOPS À LA POULETTE—II

Prepare according to directions given for Stewed Oysters, and stir in the yolks of two eggs, well beaten, just after taking from the fire.

SHRIMPS

Shrimps are in season from the middle of March to the first of June, and from September 15th to October 15th. The canned shrimp is in season all the year, and is more generally used than any other canned shell fish. The best shrimps come from Lake Ponchartrain.

FORTY WAYS TO COOK SHRIMPS

CREAMED SHRIMPS

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of milk, and cook until thick, stirring constantly. Add two cupfuls of shelled shrimps broken into small pieces, season to taste, reheat, and serve.

SHRIMP WIGGLE

Prepare according to directions given for Creamed Shrimps, using equal quantities of broken shrimps and French peas.

SHRIMPS ON TOMATO TOAST

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one cupful of tomato-juice, and cook until thick, stirring constantly. Season with salt and pepper. Prepare Buttered Shrimps according to directions given in the recipe for Buttered Shrimps I, using half shrimps and half fresh mushrooms. Pour the sauce over buttered toast, arrange the shrimps and mushrooms

upon it, sprinkle with lemon-juice and minced parsley, and serve.

SHRIMP PIE

Use four cupfuls of shelled shrimps, two cupfuls of bread-crumbs, and one cupful of cream to which a teaspoonful of Worcestershire sauce has been added. Use a baking-dish, arranging shrimps, crumbs, dots of butter, and pepper and salt to season in alternate layers. Have crumbs and butter on top. Pour over the cream and Worcestershire, and bake for half an hour.

JELLIED SHRIMPS

Open a large can of shrimps and soak in ice-water for an hour. Dissolve half a box of powdered gelatine in cold water to cover, add to it one cupful of boiling water, the juice of two lemons, and a pinch of salt. Strain into a ring mould and put in half the shrimps. Set on ice. When the jelly is firm, loosen from the mould by dipping for an instant in boiling water. Turn out on a round platter, and put the rest of the shrimps in the middle with the small hearts of lettuce. Serve with mayonnaise.

SHRIMP PATTIES

Prepare according to directions given for Oyster Patties, seasoning the shrimps with red pepper and powdered mace.

STUFFED SHRIMPS

Shell large shrimps and soak in ice-water for thirty minutes. Mash anchovies and add enough butter to make a paste. Split the shrimps lengthwise without separating, fill with the anchovy butter, close them gently, and serve with toasted crackers and cheese.

SHRIMP SCRAMBLE

Mix together a can of washed and broken shrimps, half a cupful of cream, a teaspoonful of anchovy paste, and the yolks of two eggs, well beaten. Cook until the eggs begin to set and serve at once on buttered toast.

SHRIMPS AND BOILED RICE

Prepare according to directions given for Creamed Shrimps, seasoning with mace, red pepper, and salt. Serve in a deep platter with a border of boiled rice.

SHRIMP CUTLETS

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add half a cupful of boiling cream, and cook until thick, stirring constantly. Add one and one-half cupfuls of chopped shrimps. Take from the fire, add the yolks of three eggs, and

salt, pepper, grated nutmeg, and minced parsley to season. Cool, shape into cutlets, dip in egg and crumbs, and fry in deep fat. Stick a bit of macaroni into the small end of each cutlet to represent a bone.

DEVILLED SHRIMPS

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook until brown. Add half a cupful of stock, and cook until thick, stirring constantly. Add one cupful of broken shrimps, the yolks of two hard-boiled eggs rubbed through a sieve, and salt, pepper, made mustard, and onion-juice to season. Reheat, fill a baking-dish or buttered individual dishes, cover with crumbs, dot with butter, and brown in the oven.

SHRIMP CROQUETTES

Prepare according to directions given for Creamed Shrimps, using only half a cupful of liquid. Take from the fire, add three eggs, well beaten, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

SHRIMPS AND MUSHROOMS

Cut in small pieces one cupful of mushrooms and fry in butter. Heat one cupful of shelled and broken shrimps with one-fourth cupful of

cream. Bring to the boil, season with salt, red pepper, and a few drops of Worcestershire sauce. Add the fried mushrooms, and serve very hot.

TOMATOES STUFFED WITH SHRIMPS

Take half a dozen large tomatoes, cut off the tops, and scoop out the pulp, leaving a thin shell. Melt a tablespoonful of butter, add the tomato tops and pulp and cook until thick, seasoning with salt, pepper, minced parsley, and grated onion. Add one small can of shrimps cut fine and enough crumbs to make a paste. Fill the tomato shells, cover with crumbs, dot with butter, and bake in the oven. Serve with a border of boiled rice.

SHRIMPS EN COQUILLE

Prepare according to directions given for Crabs En Coquille.

SHRIMP PATTIES

Prepare according to directions given for Oyster Patties.

BUTTERED SHRIMPS—I

Melt a tablespoonful of butter, season highly with salt and pepper, and reheat in it slowly a cupful of shelled shrimps. Serve on thin circles of fried bread.

BUTTERED SHRIMPS—II

Heat two tablespoonfuls of butter, add one teaspoonful of flour and a tablespoonful of tomato juice. Season with salt, red pepper, and grated onion. When thoroughly hot add a can of well washed shrimps. Serve with toasted crackers.

STEWED SHRIMPS—I

Put into a saucepan two cupfuls of picked Shrimps, half a cupful of water and a teaspoonful of lemon-juice or vinegar. Season with salt, pepper, grated nutmeg, and powdered mace, and simmer for fifteen minutes. Thicken with one tablespoonful each of butter and flour thoroughly mixed and blended with a little cold water. Cook until thick, stirring constantly, and serve on toast.

STEWED SHRIMPS—II

Heat a can of washed shrimps in butter. Add one cupful of boiling water, a tablespoonful of tomato catsup, a teaspoonful of lemon-juice, a pinch of red pepper, and half a teaspoonful of sugar. Heat thoroughly, and serve with toasted crackers.

FRICASSÉE OF SHRIMPS—I

Cook together for thirty minutes a can of

tomatoes, four cupfuls of water, and a small onion chopped fine. Rub through a sieve, re-heat, and season with pepper and salt. Add a tablespoonful of butter blended with a tablespoonful of flour and mixed with a little of the liquid. Cook for fifteen minutes, stirring constantly. Add two cupfuls of shelled shrimps, keeping them whole. Heat thoroughly and serve with boiled rice.

FRICASSÉE OF SHRIMPS—II

Prepare according to directions given for Creamed Shrimps, adding a pinch of soda to the milk. Just after taking from the fire, add a well-beaten egg.

FRICASSÉE OF SHRIMPS—III

Melt one tablespoonful of butter and fry in it half of a small onion chopped fine. Add two tablespoonfuls of flour and cook thoroughly. Add one can of strained tomatoes, season with salt and pepper, and cook for fifteen minutes. Add four cupfuls of shelled shrimps, and cook for ten minutes. Add the yolk of an egg well beaten, and take from the fire immediately.

ESCALLOPED SHRIMPS—I

Prepare according to directions given for Creamed Shrimps, using one cupful of tomato

juice for liquid, and adding a wineglassful of either red or white wine. Heat thoroughly, put into a baking dish, cover with crumbs, dot with butter, and brown in the oven.

ESCALLOPED SHRIMPS—II

Prepare according to directions given for Creamed Shrimps. Arrange in a baking-dish or in individual dishes with alternate layers of seasoned crumbs, and add a little more milk to moisten. Cover with crumbs, dot with butter, and brown in the oven.

ESCALLOP OF SHRIMPS AND MUSH-ROOMS

Prepare according to directions given for Crabs and Mushrooms.

MAYONNAISE OF CELERY AND SHRIMPS À LA MADAME BEGUÉ

Boil two dozen nice shrimps, peel when cold and set aside. Take the yolks of three boiled eggs, mash them well with a spoonful each of butter, oil, vinegar, and salt and pepper to taste. Add the chopped whites, a bunch of celery cut in strips, and a spoonful of sliced pickles. Pour the whole on the shrimps and set in a cool place until ready to serve.

MAYONNAISE OF SHRIMPS

Prepare two cupfuls of shrimps, and break each one in two pieces. Mix with mayonnaise and serve with a border of lettuce leaves. A little finely cut celery may be added if desired.

CURRIED SHRIMPS—I

Melt one heaping tablespoonful of butter, add one tablespoonful of flour and cook thoroughly. Add one cupful of boiling water and cook until thick, stirring constantly. Add a tablespoonful of curry powder and a teaspoonful of grated onion. Heat thoroughly and add a can of shrimps well washed and drained. Cook for five minutes longer and serve with boiled rice and ice-cold bananas.

CURRIED SHRIMPS—II

Melt one tablespoonful of butter, add a tablespoonful of flour, and cook thoroughly. Add one cupful each of boiling water and tomato-juice and cook until thick, stirring constantly. Season with salt and pepper, add a can of shrimps, well washed and drained, and reheat. Serve with a border of boiled rice.

CURRIED SHRIMPS—III

Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add

two cupfuls of boiling water, two teaspoonfuls of curry powder, one teaspoonful each of chopped onion and chutney sauce, and salt to taste. Cook until thick, stirring constantly. Add a can of well washed shrimps, reheat, and serve with boiled rice and ice-cold bananas.

GREEN PEPPERS STUFFED WITH SHRIMPS

Prepare a stuffing of shrimps and tomatoes according to directions given in the preceding recipe. Fill seeded green peppers with the stuffing, cover with crumbs, dot with butter, and put into a baking-pan with a little water. Bake until tender, basting often.

SHRIMPS BAKED IN GREEN PEPPERS—I

Cut the stem ends from half a dozen green peppers and carefully remove the seeds and veins. Soak the green peppers in cold water for half an hour. Melt one tablespoonful of butter, add half a teaspoonful of mixed mustard, and salt, pepper, celery salt, and grated nutmeg to season. Add one egg well beaten and mix thoroughly. Add two cupfuls of shelled and broken shrimps and enough grated bread crumbs to make a smooth paste. Fill the peppers, cover with crumbs, dot with butter, and arrange in a baking pan with the open side up. Bake for twenty minutes.

SHRIMPS IN PEPPERS—II

Mix together one can of washed and broken shrimps, two tablespoonfuls of butter, a teaspoonful of mixed mustard, salt and pepper to season, a pinch of celery seed, and one egg well beaten. Add enough crumbs to make thick. Pack in green peppers from which the seeds and veins have been removed, sprinkle with crumbs, dot with butter, and brown in the oven.

SHRIMPS À LA BORDELAISE

Cut fine one cupful of shrimps, and add one tablespoonful of chopped ham. Melt one tablespoonful of butter, add one tablespoonful of flour, and cook thoroughly. Add one cupful of stock and cook until thick, stirring constantly. Add one tablespoonful of tomato or mushroom catsup, a tablespoonful each of chopped parsley and onion, and a bay-leaf. When the sauce is smooth and thick, add the shrimps and ham, reheat, season with salt and pepper, take out the bay-leaf, and serve.

SHRIMPS À LA CREOLE

Put into a saucepan two cupfuls of shelled shrimps, one heaping tablespoonful of butter, half of a small onion chopped fine, and a bruised bean of garlic. Heat thoroughly, add one cupful of canned tomatoes, and salt and cayenne to sea-

son. Cook for ten minutes and add one-half cupful of French peas just before serving.

SHRIMPS À LA HAVANA

Melt a heaping tablespoonful of butter, and add a tablespoonful of flour. When hot, add a teaspoonful of grated onion, half a green pepper, chopped fine, and a pinch each of salt and sugar. Add a can of washed shrimps and heat thoroughly, stirring constantly. Add four eggs, slightly beaten, and cook until the eggs begin to set. Serve at once.

SHRIMPS À LA NEWBURG—I

Prepare according to directions given for Lobster à la Newburg.

SHRIMPS À LA NEWBURG—II

Prepare according to directions given for Lobster à la Newburg II.

SHRIMPS À LA POULETTE

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook thoroughly. Add one and one-half cupfuls of white stock, and salt and pepper to season. Cook until thick, stirring constantly. Add one tablespoonful of anchovy paste and four cupfuls of shelled

shrimps. Heat thoroughly, and add the yolks of two eggs beaten smooth with half a cupful of cream. Take from the fire, add a tablespoonful of lemon-juice, and serve on toast.

SHRIMPS À LA ST. JACQUES

Melt one tablespoonful of butter and fry in it a chopped onion. Add four cupfuls of chopped shrimps, one cupful of milk, and salt, pepper, and minced parsley to season. Heat thoroughly, add the yolk of an egg well beaten, and take from the fire. Put into buttered shells, cover with crumbs, dot with butter, and brown in the oven. Garnish with slices of lemon.

JAMBALAYA OF RICE AND SHRIMPS À LA MADAME BEGUÈ

Boil two dozen large shrimps. When cold, peel and set aside. Fry in hot lard a chopped onion and a cupful of rice washed in cold water. Let the onion and rice fry well, add the shrimps, and stir constantly. When brown, add enough water to cover the whole. Season with salt and pepper, a bay-leaf, thyme, and parsley. Boil slowly until the rice is well cooked, adding more water as needed. When done, let it dry and serve very hot.

**SPAGHETTI WITH SHRIMPS À LA
MADAME BEGUÈ**

Cook a pound of spaghetti in salted boiling water until tender. Drain and place in a dish. Boil two dozen large shrimps, and when cold, peel and fry them in hot lard with a chopped onion. Season with salt and pepper. When done, spread over the spaghetti, and serve.

THREE WAYS TO COOK SNAILS

Snails are cleaned by placing in boiling water with wood ashes for fifteen or twenty minutes. Afterward they are put into tepid water for two or three hours, having first been put carefully out of their shells with a fork. Drain carefully, and rinse several times in cold water. The shells are scrubbed with a brush and then wiped dry.

BAKED SNAILS

Work together two tablespoonfuls of butter and one tablespoonful of minced parsley, adding salt, pepper, and grated nutmeg to season. Put a piece of the butter into each snail shell, lay a snail into each, and put another piece of butter on top. Lay the shells close together in a baking-pan, cover and put into a moderate oven for a few minutes. Serve very hot in the shells.

BOURGUYNE SNAILS

Let Bourgoyne snails stand for two or three days in salted water. Rinse several times in

cold water, drain, and put into a saucepan. Cover with water, add a bunch of sweet herbs, half a dozen cloves and half a dozen peppercorns tied in a cloth, and salt to season. Cook until the snails fall from the shells, take out, trim off the tails and clean the shells. Chop together half a dozen shallots and a bunch of parsley. Add a tablespoonful of butter and mix thoroughly. Add as much bread-crumbs, and enough white wine to make a smooth paste. Season to taste with pepper and salt, and mix thoroughly. Partly fill the shells with this mixture, replace the snails, spread with more of the mixture, sprinkle with crumbs, dot with butter, and brown in the oven.

SNAILS À LA MADAME BEGUÈ

Empty a basket of snails into a pan of salt water, and wash thoroughly, changing the water five or six times. Let them stand in clear water over night. Next day, put them on to cook in seasoned water. Skim frequently and boil until tender.

For the sauce, fry green and white onions in oil. Add to this a cupful of dry bread-crumbs with a little chopped ham or bacon, and minced garlic to season. Mix thoroughly and add a glass of white wine. Thin the sauce to the proper consistency with the water in which the snails were boiled. Drain them and pick from

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the shells. Put the snails and sauce in alternate layers in a baking-dish, cover with crumbs, dot with butter, sprinkle with pepper and parsley, and bake in the oven.

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TERRAPIN

There are three species of terrapin, the most valuable being the "Diamond Back" as may easily be guessed from the name.

The Diamond Backs live in salt marshes near the coast. Formerly, they were very abundant and used to sit out on the bars and flats, sunning themselves on pleasant afternoons. Of late years, however, the terrapin has grown wise and is harder to catch.

In winter he hibernates and does not eat. He digs himself a little house in the mud, drops in, pulls the mud over him and begins his nap, but the disturbance of the mud locates the sleeper too often for his own good. Most terrapin are caught while they are asleep.

The lady terrapin digs a nest in the sand and lays eggs in it. As to whether she sits on them to hatch them the reader is referred to Books on Natural History.

"Brer Tarrypin 'low he gwine ter fish fer minners, en Brer Rabbit wink at Brer Tarrypin en 'low he gwine ter fish fer suckers."

(UNCLE REMUS.)

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FORTY WAYS TO COOK TERRAPIN

TO PREPARE TERRAPIN

Plunge the terrapin head first into boiling water, cover and boil for fifteen minutes. Take out, remove the black skin from the shell and nails from the claws. Wash thoroughly in warm water and remove the under shell by chipping through the thinnest parts. Cut close to the shell, and pour away the water but keep the blood which will be found in the deep shell. Take out the gall-bladder, the sand-bag and entrail. Keep the eggs if there are any. Loosen the meat from the top shell by cutting through the spinal column just above the tail where it is attached to the shell. Put the terrapin into a pan and cut off the head. Separate the two fore and two hind legs to make four pieces. Trim off the claws and scrape off the thin outside covering. Keep in water until ready to use.

BAKED TERRAPIN

Pick the meat to pieces, season it with minced onion, allspice, minced parsley, and melted butter. Add a wineglassful of Madeira and a small quantity of cracker crumbs. Put into the

top shell, cover with crumbs, dot with butter, put a few slices of lemon over the top, and bake in the oven.

BAKED TERRAPIN À LA MARYLAND

Melt one-third of a cupful of butter, add one-third of a cupful of flour, and cook thoroughly. Season with salt and pepper, and make to a paste with lemon-juice. Pack prepared terrapin into the deep shell, spread with this mixture, and bake in the oven.

FRICASSÉE OF TERRAPIN

Fry the meat of two terrapins in butter with salt, pepper, and minced parsley to season. Add one tablespoonful of flour, and cook thoroughly. Add sufficient cream to cover. Boil for five minutes, add a wineglassful of sherry and boil for ten minutes. Take from the fire, add the beaten yolks of four eggs, and four tablespoonfuls of melted butter.

BROILED TERRAPIN

Cut the meat of a terrapin into slices, season with salt and pepper, rub with melted butter, and broil.

BREADED BROILED TERRAPIN

Prepare according to directions given above,

dipping in crumbs after rubbing in melted butter.

CLUB HOUSE TERRAPIN

Use two pounds of prepared terrapin meat cut into dice. Put into a saucepan with two cupfuls of sherry, half a cupful of butter, and salt, red and white pepper to season. Bring to the boil, add the yolks of five hard-boiled eggs rubbed to a paste with half a cupful of olive-oil, reheat, add a wineglassful of brandy, and serve.

TERRAPIN AU GRATIN

Melt half a cupful of butter, add two tablespoonfuls of flour and cook thoroughly. Add one cupful of water in which terrapin has been cooked and cook until thick, stirring constantly. Season with salt, white pepper, cayenne, powdered mace, and allspice. Add the prepared meat of two terrapins cut fine, and three eggs beaten with a tablespoonful of cold water. Take from the fire, put into the upper shells of the terrapins, cover with crumbs, dot with butter, and brown in the oven.

TERRAPIN CROQUETTES

Prepare the terrapin and cook according to directions given for Lobster Croquettes.

TERRAPIN CUTLETS

Prepare the terrapin and cook according to directions given for Lobster Cutlets.

TERRAPIN PIE

Prepare three terrapins according to directions previously given, and cut into dice. Fry in four tablespoonfuls of butter, add a tablespoonful of flour and two cupfuls of beef stock. Cook until thick, stirring constantly. Add one cupful each of sherry and boiling cream, and salt, white and red pepper, and grated nutmeg to season. Cook for five minutes, add two tablespoonfuls of butter and a tablespoonful of minced parsley. Line a baking-dish with paste. Fill with the mixture, putting the terrapin eggs, if any, on the top. Cover with paste, gash the surface, and bake for about forty minutes. Serve with slices of lemon.

CREAMED TERRAPIN

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook thoroughly. Add two cupfuls of cream and cook until thick, stirring constantly. Season with salt, red and white pepper, and grated nutmeg. Add two cupfuls of prepared terrapin meat cut into dice, and the well-beaten yolks of four eggs. Reheat, but do not boil, take from the fire and add one-

half cupful of Madeira and one tablespoonful of lemon-juice.

TERRAPIN ROAST

Prepare the meat according to directions previously given. Allow for each terrapin a tablespoonful each of butter and flour blended together. Make very hot with sufficient cream to moisten, season with salt, red and black pepper, and add a few yolks of hard-boiled eggs. Serve very hot.

TERRAPIN PATTIES

Melt one tablespoonful of butter, add one tablespoonful of flour and cook until brown. Add one wineglassful of sherry and one cupful of the water in which terrapin has been cooked. Cook until thick, stirring constantly. Season with salt, red pepper, powdered mace, and minced parsley. Add two cupfuls of prepared terrapin meat cut into dice and simmer slowly until the meat is done. Fill hot patty cases with the mixture and serve at once.

TERRAPIN IN CHAFING-DISH—I

Put the meat of a terrapin in a chafing-dish, season with pepper and salt, and add enough butter to cook without burning. Simmer slowly until done, pour over a little sherry, and serve.

TERRAPIN IN CHAFING-DISH—II

Prepare two terrapins according to directions previously given, and cut into dice, saving the juice. Blend two cupfuls of butter with half a cupful of flour, and put it into a saucepan with the juice, terrapin, eggs, liver, and two cupfuls of cream. Season with salt, red and black pepper, and cook for five minutes. Rub the yolks of four hard-boiled eggs to a paste with a wineglassful of Madeira, add to the terrapin, and reheat, but do not boil. Serve very hot.

TERRAPIN IN CHAFING-DISH—III

Put the meat of a prepared terrapin, with the juice, into a chafing-dish, and season with salt and red pepper. Add two tablespoonfuls of melted butter and two tablespoonfuls of cream. Cook for five minutes, add two tablespoonfuls of Madeira, and serve.

TERRAPIN IN CHAFING-DISH—IV

Prepare a terrapin according to directions previously given. Cut into bits, reserving the juice. Put into a chafing-dish with the juice and a tablespoonful of butter, seasoning with salt, red and black pepper, and a pinch of powdered sugar. Add a wineglassful of sherry, and bring to the boil. Add a cupful of cream, the yolks of two hard-boiled eggs rubbed smooth

with two tablespoonfuls of butter, and the terrapin eggs, if there are any. Put out the lamp, add the yolks of two eggs beaten smooth with four tablespoonfuls of cream, cover for five minutes, and serve.

STEWED TERRAPIN

Cut the meat of two terrapins into dice. Fry in butter, and season with salt, red and black pepper. Add half a cupful of water and a tablespoonful of butter rolled in flour. Cook for ten minutes, add two wineglassfuls of white wine, and cook for five minutes longer. Take from the fire, add the beaten yolks of two eggs, reheat, without boiling, and serve.

TERRAPIN WHITE STEW

Cut the meat of two prepared terrapins into dice. Put into a saucepan with half a cupful of water, three tablespoonfuls of butter, the juice remaining in the shells, and salt, red and white pepper, powdered mace, and allspice to season. Simmer for fifteen minutes. Add the mashed yolks of six hard-boiled eggs, mixed with two cupfuls of cream, one cupful of sherry or Madeira, the terrapin eggs, and half a lemon, sliced. Heat thoroughly, but do not boil. Serve at once.

TERRAPIN BROWN STEW—I

Melt half a cupful of butter, add two tablespoonfuls of flour, and cook until brown. Add two cupfuls of the water in which terrapin has been boiled, and cook until thick, stirring constantly. Season with salt, red and white pepper, powdered mace, and allspice. Add the prepared meat of two terrapins cut into dice, half a lemon sliced, and one cupful of sherry or Madeira. Reheat, without boiling, and serve very hot.

TERRAPIN BROWN STEW—II

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and cook until brown. Add two cupfuls of beef stock, and cook until thick, stirring constantly. Season with salt, red and white pepper, the juice of a lemon, two glasses of sherry, and a tablespoonful of chopped parsley. Add the prepared meat of two terrapins cut into dice, reheat, and serve with a garnish of fried bread and slices of lemon.

VIRGINIA TERRAPIN STEW

Cut the prepared meat of two terrapins into pieces, and fry slowly with the eggs in butter. Take from the fire and keep hot. Beat together the yolks of two eggs, a wineglassful each of sherry and Madeira, half a cupful of currant

jelly, half a cupful of melted butter, and salt, cayenne, powdered nutmeg, and mace to season. Bring the sauce to the boil, but do not allow it to boil. Pour over the hot terrapin, and serve at once.

STEWED TERRAPIN WITH CREAM

Prepare according to directions given for Fricassée of Terrapin, omitting the parsley and the melted butter, using Madeira instead of sherry, and adding a tablespoonful of lemon-juice. Season with grated nutmeg, and serve very hot.

STEWED TERRAPIN À LA BALTIMORE

Chop fine two onions, two carrots, two bay-leaves, two shallots, a clove of garlic, and half a pound of bacon and raw ham mixed. Add two tablespoonfuls of butter and a cupful of red wine. Cook slowly until the vegetables are done. Add one tablespoonful of flour blended with a wine-glassful of Madeira and one cupful of stock. Cook until thick, stirring constantly, seasoning with salt and red pepper. Add the prepared meat of two terrapins and reheat. Add a tablespoonful of butter and the juice of a lemon, and serve.

STEWED TERRAPIN À LA MARYLAND—I

Put the meat of two terrapins into a saucepan

with a wineglassful of Madeira, two tablespoonfuls of butter, and salt and red pepper to season. Bring to the boil and add one cupful of cream and the mashed yolks of three hard-boiled eggs. Reheat without boiling and serve very hot.

STEWED TERRAPIN À LA MARYLAND—II

Prepare according to directions given for Stewed Terrapin à la Maryland—I, substituting four fresh egg yolks for the hard-boiled eggs.

TERRAPIN STEW À LA RICHMOND

Simmer for ten minutes over a slow fire the prepared meat of two terrapins dredged in flour, with one-quarter of a cupful of brandy and half a cupful of sherry. Season with salt, red and black pepper, and powdered mace. Cook for ten minutes, add half a cupful of butter and half a cupful of cream in which a teaspoonful of flour has been rubbed smooth. Cook for ten minutes longer, then peel the eggs carefully, put them in whole, and cook three minutes longer. If there are no terrapin eggs use the yolks of hard-boiled hen's eggs.

TOASTED TERRAPIN—I

Cut the meat of two prepared terrapins into dice. Season with salt and red pepper, and heat thoroughly with a little sherry. Heat in

a double boiler one cupful of cream with a pinch of soda. Add the yolks of six hard-boiled eggs rubbed smooth with three tablespoonfuls of butter, and bring to the boil. Add to the hot terrapin, and serve at once.

TOASTED TERRAPIN—II

Rub the yolks of six hard-boiled eggs smooth with one cupful of butter. Add one teaspoonful of flour and the chopped meat of three prepared terrapins. Cook for five minutes, seasoning with salt, red and white pepper. Take from the fire, add a wineglassful of sherry and two hard-boiled eggs chopped.

TOASTED TERRAPIN—III

Prepare three terrapins and cut the meat into dice. Reheat with one cupful of the liquor in which it has been boiled. Thicken with two tablespoonfuls of flour blended with one tablespoonful of butter and mixed with a little of the hot liquor. Rub the yolks of five hard-boiled eggs to a smooth paste, with one cupful of butter, one cupful of sherry or Madeira, and salt and red pepper to season. Add to the terrapin, reheat, add one cupful of thick cream, bring to the boil, and serve immediately.

TOASTED TERRAPIN—IV

Prepare two terrapins according to directions

previously given. Season with red and black pepper and salt. Put into a saucepan with the liquor that has come from the terrapin while being cut up, and one cupful of butter mixed with two heaping teaspoonfuls of flour. Cover closely, simmer until the meat is tender, and serve in a deep dish.

TERRAPIN À LA BALTIMORE

Prepare one terrapin according to directions previously given. Cut the meat into dice and cook slowly in three-quarters of a cupful of chicken stock, and one and one-half tablespoonfuls of sherry or Madeira. Add the liver and eggs of the terrapin, a tablespoonful of butter, and salt, pepper, and cayenne to season. Take from the fire, add the yolks of two eggs well beaten, and serve.

TERRAPIN À LA CHAMBERLAIN

Prepare two terrapins according to directions previously given. Mix together the yolks of four hard-boiled eggs, two-thirds of a cupful of butter, two wineglassfuls of sherry or Madeira, three tablespoonfuls of flour, and enough cream to make a smooth, thin sauce. Add the prepared terrapin, season with salt and red pepper, heat thoroughly, and serve smoking hot.

TERRAPIN À LA COLUMBIA

Prepare two terrapins according to directions previously given. Cut into dice, put into a saucepan, add water to cover, and simmer for fifteen minutes. Mash the yolks of two hard-boiled eggs to powder, and rub to a paste with two teaspoonfuls of butter. Boil six tablespoonfuls of cream with a bit of soda, and add gradually to the paste. Season with salt, cayenne, and grated nutmeg, and add to the stewed terrapin. Bring to the boiling point, add two teaspoonfuls of sherry, and serve very hot.

TERRAPIN À LA MANHATTAN

Prepare a terrapin according to directions previously given, and cut into dice. Simmer in its own liquor until tender, drain and cook for ten minutes in three tablespoonfuls of butter. Add one tablespoonful of arrowroot dissolved in one cupful of cream, and cook until thick, seasoning with salt, black pepper, cayenne, grated nutmeg, cloves, and powdered mace. Cook until thick, add the terrapin eggs and three tablespoonfuls of sherry. Serve immediately.

TERRAPIN À LA NEWBURG

Prepare the terrapin according to directions previously given, and cook like Lobster à la Newburg.

TERRAPIN À LA PHILADELPHIA—I

Prepare according to directions given above, using the yolks of two raw eggs well beaten, instead of the pounded yolks. Heat thoroughly, but do not boil. If there are no terrapin eggs, drop in the yolks of a few hard-boiled eggs.

TERRAPIN À LA PHILADELPHIA—II

Prepare two terrapins according to directions previously given, and cut into dice, saving the juice. Put into a saucepan with the liver and terrapin eggs, if there are any. Break one cupful of butter into pieces, roll each piece in flour, and add to the terrapin. Heat thoroughly. Mash to a smooth paste the yolks of six hard-boiled eggs with two tablespoonfuls of sherry or Madeira, and add to the terrapin with one cupful of cream, half a cupful of wine, and salt, cayenne, and powdered mace to season. Bring to the boil, and serve.

TERRAPIN À LA ROI

Mash the yolks of three hard-boiled eggs with one cupful of butter and three tablespoonfuls of browned flour. Mix carefully with one and one-half cupfuls of cream. Cook until thick in a double boiler, stirring constantly. Season with salt and red pepper. Add the meat of two prepared terrapins cut into dice and a wine-

glassful of sherry. Reheat, but do not boil, and serve very hot.

TERRAPIN À LA STANTON

Prepare according to directions given for Terrapin à la Baltimore—II, adding one tablespoonful each of butter and flour, blended together and mixed with half a cupful of cream. Cook until thick, take from the fire, add the yolks of four beaten eggs instead of two, and a tablespoonful of sherry. Serve in a deep dish garnished with toast points.

TERRAPIN À LA WASHINGTON

Prepare one terrapin according to directions previously given, melt one and one-half tablespoonfuls of butter, add one and one-half tablespoonfuls of flour, and cook thoroughly. Add one cupful of cream, and cook until thick, stirring constantly. Season with salt and red pepper, add the terrapin with its eggs, and one-half cupful of chopped mushrooms. Take from the fire, add two eggs beaten with two tablespoonfuls of sherry, reheat, and serve immediately.



WHEN ?

“Once,” said the Mock Turtle at last, with a deep sigh, “I was a real Turtle.”

Alice in Wonderland.

FIVE WAYS TO COOK TURTLE

STEWED TURTLE—I

Prepare the turtle according to directions given for terrapin. Cut the meat into dice and put into a saucepan. Season with salt, red pepper, powdered mace, and lemon-juice, and add white wine to cover. Simmer until the meat is very tender, and add three or four sliced hard-boiled eggs.

STEWED TURTLE—II

Prepare according to directions given above, substituting stock or turtle soup for the wine.

FRICASSÉE OF TURTLE

Prepare the turtle according to directions previously given. Cut into dice, season with salt, pepper, mushroom catsup, grated onion, and kitchen bouquet. Add enough water to cover, and simmer for half an hour. Melt a tablespoonful of butter, add a tablespoonful of flour, and cook until brown. Take from the

fire and cool. Beat together the yolk of an egg and a wineglassful of sherry. Blend carefully with the flour mixture, stir it into the turtle, bring to the boil, and serve in a deep dish.

RAGOUT OF GREEN TURTLE

Prepare the turtle according to directions previously given, and cut into dice. Fry two cupfuls of the meat in butter, add two tablespoonfuls of flour, and cook thoroughly. Add three cupfuls of chicken stock, and cook until thick, stirring constantly. Season with salt, red pepper, minced parsley, thyme, and a bay-leaf. Add a dozen parboiled button onions, a slice of bacon chopped fine, and half a dozen fresh mushrooms, peeled and cut into bits. Simmer until the turtle is very tender.

ESCALLOPED GREEN TURTLE

Prepare the turtle according to directions previously given, and cut into dice. Chop an onion fine, fry in butter, add one tablespoonful of flour, and cook thoroughly. Add one and one-half cupfuls of stock and two cupfuls of turtle meat. Rub to a paste with a tablespoonful of butter the mashed yolks of two hard-boiled eggs. When the turtle is tender, add the egg paste, a teaspoonful of parsley, and half a dozen chopped mushrooms. Fill the deep

shell, cover with crumbs, dot with butter, and bake in the oven.

TURTLE SOUP À LA MADAME BEGUÈ

Select a turtle of the desired size. Clean it well and cut in small pieces. If when bought, some of the inside is added to the meat, scrape well and cut small also. Fry a large onion in hot lard; when done add a tablespoonful of flour, and let the whole brown nicely; put in the meat, and let it fry a while. Add tomatoes, the quantity of bouillon needed, and a glass each of white and Madeira wine. Season to taste with pepper, a few cloves, and a bouquet, consisting of a couple of bay-leaves, thyme, and parsley. Lastly, add two teaspoonfuls of Worcestershire sauce. Serve with toasted bread.

**P.S.—This is all we know about shell-fish.
If we should ever learn any more it will appear
in another book.**

O. G.

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